

# Breville

*the Smart Oven™*

Instruction Booklet



BOV800

# CONGRATULATIONS

on the purchase of your new  
Breville Smart Oven™

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

- Carefully read all instructions before operating the Breville Smart Oven™ for the first time and save for future reference.
- Remove and safely discard any packing material, and promotional labels before using the Breville Smart Oven™ for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Breville Smart Oven™ near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Breville Smart Oven™ On a sink drain board.
- Do not place this Breville Smart Oven™ on or near a hot gas or electric burner, or where it could touch another heated oven.
- Position the Breville Smart Oven™ at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials when in use. This will allow for adequate air circulation and also help prevent the possibility of wall, curtains, and cloths discoloration due to radiated heat.
- A fire may occur if the oven is covered or touches flammable material, including curtains, draperies, walls, and the like when in operation.
- Caution should be taken when toasting and grilling high oil content foods, such as pine nuts and walnuts. They may catch fire. If this occurs, please keep the oven door closed and switch off and unplug oven until flame has extinguished.
- Always operate the Breville Smart Oven™ on a stable, heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not place cardboard, plastic, paper, or other flammable materials into Breville Smart Oven™ .
- Regularly clean the crumb tray to discard crumbs. Ensure to turn OFF the oven, remove the power plug from the wall outlet and allow the oven to cool before pulling the crumb tray out.
- Always ensure the crumb tray is thoroughly dried after cleaning and is re-inserted into position before operating the Breville Smart Oven™ .
- The temperature of accessible surfaces will be high when the appliance is in operation and also for some time after use.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the Breville Smart Oven™ when hot.
- Always use extreme caution when removing any of the accessories or disposing of hot grease. Allow the Breville Smart Oven™ to cool before handling.
- Do not place hands inside the Breville Smart Oven™ during operation.
- Do not leave the door standing open for extended periods of time when the Breville Smart Oven™ is turned ON.
- The glass of the Breville Smart Oven™ door has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time, shatter into many small pieces without apparent cause.

## BREVILLE RECOMMENDS SAFETY FIRST

- Do not insert oversized foods into the Breville Smart Oven™ as they create risk of fire or electric shock.
- It is recommended to use only the Breville Smart Oven™ accessories with this oven. Do not store any materials other than the Breville Smart Oven™ accessories in the oven when not in use. When grilling, the grill rack must be inserted into the supplied enamel baking pan.
- Do not clean the interior of the Breville Smart Oven™ with metal scouring pads as pieces can break off the pad and touch electrical parts creating a risk of electric shock.
- Do not attempt to operate the Breville Smart Oven™ by any methods other than those described in this book.
- Always ensure the Breville Smart Oven™ is properly assembled before use. Follow the instructions provided in this book.
- The Breville Smart Oven™ is not intended to be operated by means of an external timer or separate remote control system.
- The top of the oven is very hot during and after operation. Do not store any item on top of the Breville Smart Oven™ when in use and when stored. The only exceptions are described on Page 45 - two layers of ceramic plates for warming, and the optional Cutting Board accessory provided by Breville for use in the ribbed section on top of the oven. If the ribbed section is used as a warming tray during operation, protective hot pads or insulated oven mitts should be used when removing heated items. Alternatively, allow the oven to cool down before handling.
- The Breville Smart Oven™ should not be left unattended at any time when in use.
- Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.
- Do not touch hot surfaces. Appliance surfaces, including the door and outer surface of the oven are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles and knobs where available, when inserting, removing or handling items from the oven. Alternatively, allow the oven to cool down before handling.
- Metal utensils such as knives should not be inserted in the oven to remove food residue from the quartz tube elements. This can damage the elements as well as lead to electrocution.
- When the oven is not in use or when left unattended, disconnect the oven from the wall outlet.
- To turn OFF the oven, press the START/CANCEL button on the control panel. The oven is OFF when the button surround red illumination goes out.
- To disconnect from the wall outlet, first turn OFF the oven, and then remove the power plug from the wall outlet.
- Extreme caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack.
- The use of any accessory attachments not recommended by Breville may cause injuries.
- Do not use the toast function for purposes other than toasting foods
- Close supervision is necessary when the appliance is used by or near children.
- Always ensure the Breville Smart Oven™ has cooled, the start/cancel button is pressed and the button illumination goes out, the power is switched off at the power outlet and power cord is unplugged, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the Breville Smart Oven™ clean. Follow the cleaning instructions provided in this booklet.

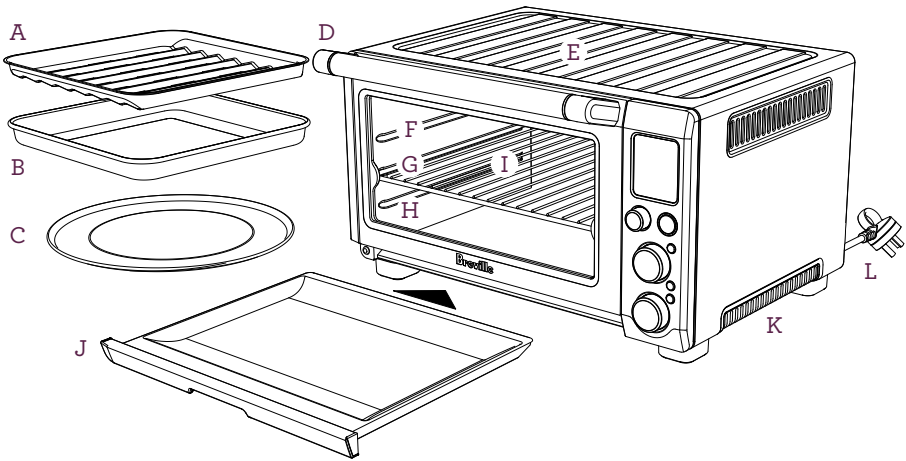
## **IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES**

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces, or become knotted.
- To protect against electric shock do not immerse the oven, power cord or power plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is recommended for household use only. To avoid a hazard do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service center for examination and / or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Center.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

**SAVE THESE  
INSTRUCTIONS**

**KNOW**

your Breville Smart Oven™



- A. 30cm (12" x 12") enamel grill rack
- B. 30cm (12" x 12") enamel baking pan
- C. 33cm (13") non-stick pizza pan
- D. Door handle

- F. TOP RACK POSITION: Grill and Crumpet functions
- G. MIDDLE RACK: Toast, Pizza and Cookie functions

**! WARNING**

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

- E. Ribbed plate warming tray

**NOTE**

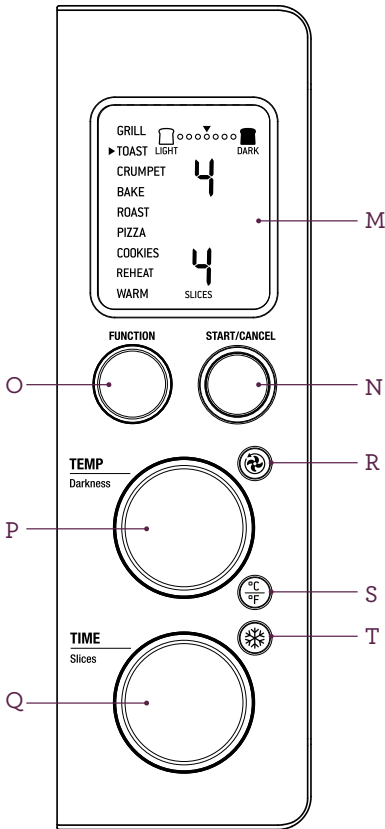
When the wire rack is inserted into this position, the Magnetic Auto-Eject Rack automatically ejects the wire rack halfway out of the oven when the oven door is opened. This is so your toasted items can be safely and easily removed. Always open the door slowly and in a controlled manner to prevent the wire rack from ejecting too quickly.

**NOTE**

Only place items in the ribbed section on top of the oven as described on Page 39. The Breville Bamboo Cutting Board and Serving tray accessory for the top of the oven is available from Breville. Visit [www.breville.com.au](http://www.breville.com.au) and refer to the Accessories Card enclosed for more information.

- H. BOTTOM RACK POSITION: Bake, Roast, Reheat and Warm functions
- I. Wire rack
- J. Crumb tray
- K. Ventilation slots
- L. Breville Assist Plug™





- M. **LCD screen: Blue illumination changes to orange when cooking**
- N. **Start/Cancel button**
- O. **Function dial**
- P. **Temperature dial/Toast and Crumpet browning control**
- Q. **Time dial / Toast and Crumpet slice selection**
- R. **Convection button**
- S. **Temperature conversion button**
- T. **Frozen foods button**

**NOTE**

When the oven is plugged into a wall outlet, the oven alert will sound twice and the LCD screen will illuminate for 10 minutes before entering standby mode. Press the START/CANCEL button on the control panel to activate any of the functions.

The oven is ON (cooking) when the oven alert sounds, the button surround is illuminated red and the LCD screen turns orange. The oven is OFF when the START/CANCEL button is pressed a second time, the button surround illumination goes out and LCD screen returns to blue.

**! WARNING**

*Do not touch hot surfaces. The outer surface of the oven, including the oven door, is hot during and after operation. Allow the oven to cool down before handling.*

# Quick Start Guide

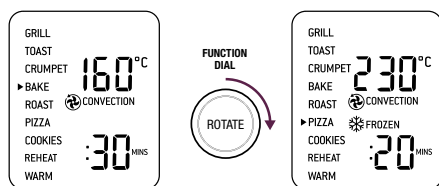
This Quick Start Guide is designed for first time use.

For safety and more information, refer to rest of the Instruction Booklet.

## PREPARING THE OVEN (A ONE-TIME PROCESS)

In order to remove any protective substances inside the oven, it is necessary to run the oven empty for 20 minutes.

1. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on both sides of the appliance, there are no items on top, and the crumb tray has been inserted.
2. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
3. The oven alert will sound twice and the LCD screen will illuminate blue. The function options will appear with an indicator on the preset BAKE function.
4. Turn the FUNCTION dial to the right until the indicator reaches the PIZZA function. The LCD screen will indicate the preset PIZZA setting.



5. Press the START/CANCEL button. The oven alert will sound, the button surround will illuminate red and the LCD screen will turn orange.

6. The LCD screen will flash 'PREHEATING'. Once the oven has reached the set temperature, the temperature alert will sound.
7. The timer will be displayed and automatically begin to count down in one minute increments.
8. At the end of the cooking cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.
9. The oven is now ready to use.

## NOTE

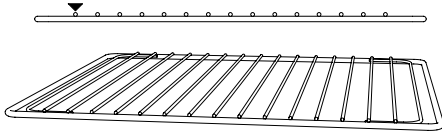
When the oven is turned on for the first time, it may emit vapours. This is due to the protective substances inside the oven. It is safe and not detrimental to the performance of the oven.

## OPERATING YOUR BREVILLE COMPACT SMART OVEN™

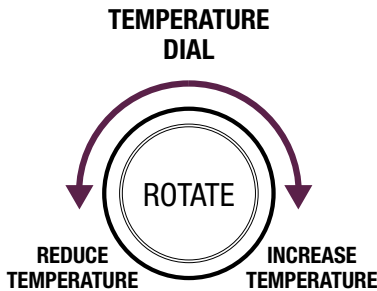
The Breville Smart Oven™ features Element IQ™ - a cooking technology that adjusts the power of the heating elements to cook food more evenly and quickly. Each of the oven's functions are preset with our recommended settings, however we suggest experimenting with these depending on the recipe, amount of food and your personal taste.

1. Insert the wire rack into the recommended rack height position. These are conveniently printed on the right hand side of the oven door's glass window. The wire rack should be positioned with the spokes facing upwards.

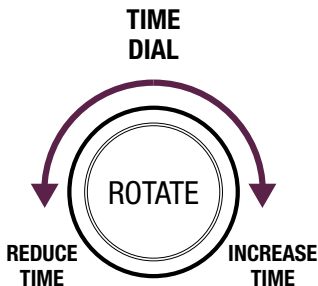
## QUICK START GUIDE



2. Turn the FUNCTION dial until the indicator on the LCD screen reaches the desired setting.



3. The top figure on the LCD screen indicates the preset cooking temperature (or on the toast and crumpet function, the browning shade). Turn the TEMPERATURE dial to the left to reduce the temperature, or to the right to increase the temperature.



4. The bottom figure on the LCD screen indicates the preset cooking time (or

on the toast and crumpet functions, the number of slices). Turn the TIME dial to the left to reduce the cooking time, or to the right to increase the cooking time.

5. Centre the food on the wire rack - either placing directly on the rack or positioned on the Breville baking pan and grill rack (see Page 25 of the Instruction Book for recommended cookware types and sizes).

### NOTE

Some functions feature a preheating cycle. When the START/CANCEL button is pressed, the LCD screen will flash 'PREHEATING'. Only place food inside the oven once the LCD screen no longer flashes 'PREHEATING' and the temperature alert has sounded.

6. Close the oven door.
7. Press the START/CANCEL button. The button surround will illuminate red and the oven alert will sound.
8. The timer will be displayed and begin to count down. The cooking temperature and time can be adjusted during the cooking cycle.
9. At the end of the cooking cycle, the oven alert will sound and the START/CANCEL button surround will cease to illuminate.

### NOTE

The cooking cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

## QUICK START GUIDE

### OVEN FUNCTIONS

**GRILL FUNCTION:** Ideal for open sandwiches, small cuts of meat, poultry, fish, sausages and vegetables. Grilling can also be used to brown the tops of casseroles and gratins.

**Rack Position:** Top

**Optional Settings:**  TEMPERATURE CONVERSION button.

#### NOTE


There are three grilling temperature settings - HIGH, MEDIUM, LOW. This determines how quickly the tops of your food brown - depending on the food, quantity and your personal taste.

#### NOTE

When grilling, the Breville enamel grill rack must be inserted into the Breville baking pan. When assembled together, the grill rack is designed to drain grease and fats away from meats for healthier cooking. The baking pan collects these pan drippings and helps prevent spattering. Depending on the food being grilled, it may be necessary to turn food over half way through the cooking time to achieve even cooking and browning.

**TOAST FUNCTION:** Evenly toasts bread so it's crisp and crunchy on the outside, while soft and moist on the inside.

**Rack Position:** Middle


**Optional Settings:**  FROZEN FOODS button.

#### NOTE

During the toasting cycle, condensation may form on the oven door and steam may be emitted. This is normal - caused by the moisture content of the bread. Freshly baked and frozen breads generally produce more condensation.

**Crumpet FUNCTION:** Crisps the insides of your crumpet while only lightly toasting the outside.

**Rack Position:** Top

**Optional Settings:**  FROZEN FOODS button.

#### NOTE

The up side of the crumpet must always face upwards towards the top heating elements - so the top side becomes crisp while the crust is only lightly toasted.

**BAKE FUNCTION:** Bakes cakes, muffins, brownies and pastries evenly throughout. Also is ideal for cooking pre-packaged frozen meals including lasagna and pies.

**Rack Position:** Bottom

**Optional Settings:**  CONVECTION button  TEMPERATURE CONVERSION button  FROZEN FOODS button

**ROAST FUNCTION:** Cooks a variety of meats and poultry that are tender and juicy inside and roasted to perfection outside.

**Rack Position:** Bottom

**Optional Settings:**  CONVECTION button  TEMPERATURE CONVERSION button.

## QUICK START GUIDE

**PIZZA FUNCTION:** Melts and browns cheese and toppings, while crisping the pizza crust.

**Rack Position:** Middle

**Optional Settings:**  CONVECTION button  TEMPERATURE CONVERSION button  FROZEN FOODS button

### NOTE

If cooking a frozen pizza, ensure to remove all packaging (including the metal foil pizza pan that may be provided) before placing the pizza in the oven. If cooking a fresh pizza or using a pizza stone, see Page 31 of the Instruction Book.

**COOKIE FUNCTION:** Ideal for baking home made or commercially prepared cookies and ready-to-bake croissants, scones, biscuits and mini tarts or pies.

**Rack Position:** Middle

**Optional Settings:**  CONVECTION button  TEMPERATURE CONVERSION button  FROZEN FOODS button

**REHEAT FUNCTION:** Ideal for reheating leftovers without browning the top.

**Rack Position:** Bottom

**Optional Settings:**  CONVECTION button  TEMPERATURE CONVERSION button

**WARM FUNCTION:** Maintains hot foods at the recommended temperature to prevent bacterial growth (70°C or above).

**Rack Position:** Bottom

**Optional Settings:**  CONVECTION button  TEMPERATURE CONVERSION button.

# BEFORE FIRST USE



of your Breville Smart Oven™

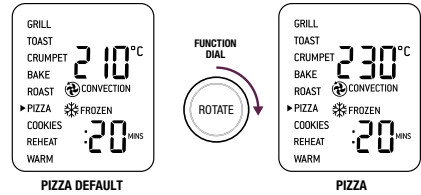
## BEFORE FIRST USE

### PREPARING THE OVEN FOR USE

#### NOTE

In order to remove any protective substances inside the oven, it is necessary to run the oven empty for 20 minutes.

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Remove the crumb tray, wire rack, grill rack, baking pan and pizza pan from the packaging. Wash them in warm, soapy water with a soft sponge, rinse and dry thoroughly. Insert the crumb tray into the oven.
3. Wipe the interior of the oven with a soft damp sponge. Dry thoroughly.
4. Place the oven on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on both sides of the appliance. Ensure there are no items on top of the oven.
5. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
6. The oven alert will sound twice and the LCD screen will illuminate blue. The function options will appear with an indicator on the preset BAKE function.
7. Turn the FUNCTION dial to the right until the indicator reaches the PIZZA function. The top figure on the LCD screen indicates the preset temperature of 210°C. Turn the temperature dial clockwise to 230°C. Keep the preset time of 20 minutes. The preset  CONVECTION setting and preset  FROZEN FOODS setting will also be displayed.



8. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
9. The LCD screen will flash PREHEATING. Once the oven has reached the set temperature, the temperature alert will sound.
10. The timer will be displayed and automatically begin to count down in one minute increments.

#### NOTE

When the oven is turned on for the first time, it may emit vapors. This is due to the protective substances inside the oven. It is safe and not detrimental to the performance of the oven.

11. At the end of the cooking cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.
12. The oven is now ready to use.

#### NOTE

The cooking cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle, the button surround illumination will go out and LCD screen will change to blue.

## BEFORE FIRST USE

### A NOTE ON COOKING TIMES

The Smart Oven™ features Element IQ™ - a unique cooking technology that adjusts the power of the cooking elements for optimum results.

It is normal to notice the following occur during the cooking cycle:

- It is normal that during the GRILL function, the bottom set of elements turn off while the top set is heating at full power.
- It is normal that the ends of each heating element will glow more brightly than the middle of the element.
- It is normal that the elements switch on and off to maintain correct oven temperature.

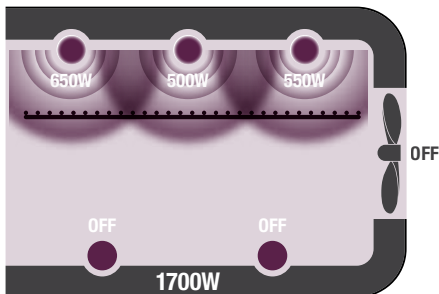
This cooking technology allows foods to cook more evenly and quickly, significantly reducing cooking times.

The oven's preset cooking temperatures and times may need to be changed depending on the recipe, the amount of food and your personal taste.

With prepackaged foods you may also need to change the preset temperatures and times to account for the speed of the oven.

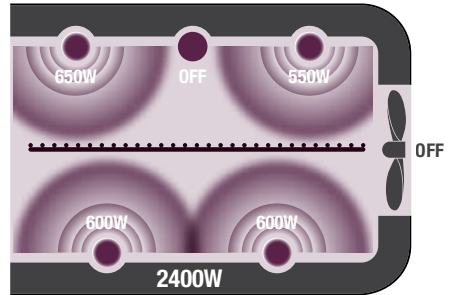
### GRILL

High temperature top heat: melts and browns.



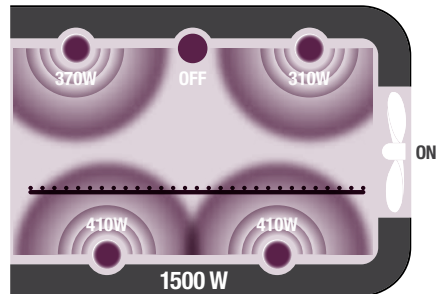
### TOAST

Searing top and bottom heat: seals and crisps.



### BAKE

Even convection heating: cooks right through.

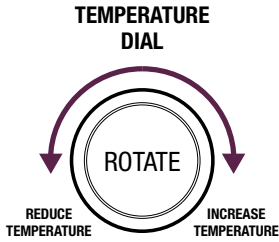


We recommend experimenting with the temperature and time settings to produce the desired results.

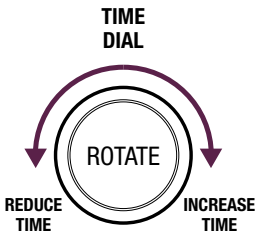
The cooking temperature and time can be adjusted before or during the cooking cycle:

1. The cooking temperature is displayed as the top figure on the LCD screen.
  - a) Turn the TEMPERATURE dial to the left to reduce the temperature, or to the right to increase the temperature.



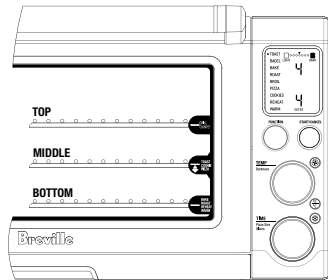


- b) The cooking temperature can be adjusted in 5°C increments, from 50°C to a maximum of 230°C (or in the Fahrenheit mode, 10°F increments, from 120°F to a maximum 450°F).
2. In baking functions, the cooking time is displayed as the bottom figure on the LCD screen.
- a) Turn the TIME dial to the left to reduce the cooking time, or to the right to increase the cooking time.
  - b) The cooking time can be adjusted in one minute increments up to 1 hour, and in 5 minute increments between 1 and 2 hours.



**A NOTE ON RACK HEIGHT POSITIONS**

Cooking results are significantly affected by the position of the wire rack as this determines how close the food is to the heating elements. We highly recommend following the rack height position for each function as printed on the right hand side of the oven door's glass window. However, these are a guide only. Certain foods may require a different rack height position depending on the recipe, the amount and size of the food and your personal taste.



**Top rack height position:** GRILL and CRUMPET Functions.

**Middle rack height position:** TOAST, PIZZA and COOKIE Functions.

**Bottom rack height position:** BAKE, ROAST, REHEAT and WARM Functions.

**NOTE**

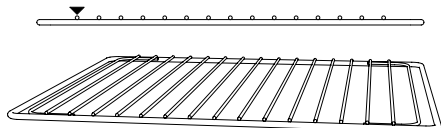
When the wire rack is inserted into the middle rack height position, the Magnetic Auto-Rack Eject automatically ejects the wire rack halfway out of the oven when the oven door is opened. This is so your toasted items can be safely and easily removed.

Always open the door slowly and in a controlled manner when the wire rack is inserted into this rack height position to prevent the wire rack from ejecting too quickly.

## BEFORE FIRST USE

For optimum cooking results:

- The wire rack should always be inserted into the rack height position with the spokes facing upwards.



- Food should be positioned on the centre of the wire rack, grill rack, baking tray or pizza tray to let maximum airflow reach the food.

## A NOTE ON STANDBY MODE

When the oven is plugged into a wall outlet and turned ON, the oven alert will sound twice and the LCD screen will illuminate for 10 minutes before entering standby mode. When in standby mode, the LCD screen will cease to illuminate, however all function options will still be visible.



To re-activate the oven out of standby mode, press the START/CANCEL button on the control panel, or turn any dial. The LCD screen will re-illuminate. Press the START/CANCEL button to activate the oven.


The oven is ON (cooking) when the oven alert sounds and the button surround is illuminated red and the LCD screen turns orange. The oven is OFF when the START/CANCEL button is pressed a second time and the button surround illumination goes out and the LCD screen turns blue.


## A NOTE ON OPTIONAL SETTINGS

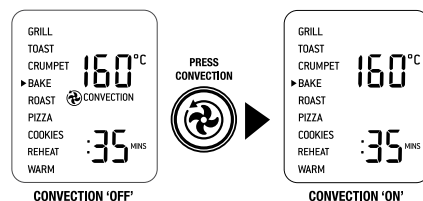
### Convection Button

Convection cooking uses fan assistance to circulate heated air around the food. This produces faster, more even, more energy efficient cooking.

Convection cooking is the default setting on the BAKE, ROAST, PIZZA, COOKIE and REHEAT functions. The setting can be deselected by pressing the  CONVECTION button, or re-selected by pressing the  CONVECTION button a second time.

Convection cooking is not the default setting on the WARM function, however it can be selected by pressing the  CONVECTION button.

The convection symbol  is displayed on the LCD screen whenever this setting is selected.



Convection cooking can reduce cooking times. Some foods may not be ideal for convection cooking – refer to the recipe section in this book. We recommend experimenting with the convection, temperature and time settings to produce the desired results.

For optimum results:


Use oven-proof baking dishes, roasting pans, pizza pans or cookie sheets with very low sides, and place on the centre of the wire rack to let maximum airflow reach the food.


For the same reason, do not cover foods with metal foil or any other type of lid or covering for maximum airflow.

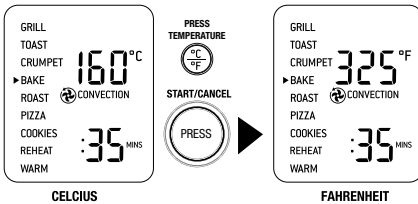
## BEFORE FIRST USE

Most recipes recommend reducing temperatures by 10°C when using convection cooking. Always check the food 10 minutes before the suggested cooking time is complete to avoid overcooking.


### Temperature Conversion Button

The temperature reading on the oven is preset to Celsius. Pressing the  TEMPERATURE CONVERSION button allows the Celsius temperature reading to be converted to Fahrenheit. The corresponding 'C' or 'F' symbol is displayed on the LCD screen.


The  TEMPERATURE CONVERSION button may be selected when using the BAKE, GRILL, PIZZA, COOKIE, REHEAT and WARM functions.




### NOTE


The  TEMPERATURE CONVERSION button can be used as an electronic temperature conversion tool, particularly convenient for international recipes.




### NOTE

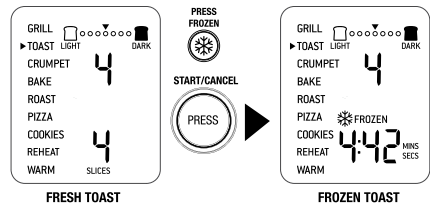
If you changed the default Celsius temperature reading to Fahrenheit, the setting will remain in the memory of the oven until the  TEMPERATURE CONVERSION button is pressed a second time or the oven is unplugged from the wall outlet. When the oven is plugged back into the wall outlet, the temperature reading will automatically return to the preset Celsius setting.

### Frozen Foods Button





The  FROZEN FOODS button adds the recommended, additional time required to defrost and then toast frozen bread or CRUMPETS and cook frozen pizza or cookie dough.

The  FROZEN FOODS button may be selected when using the TOAST, CRUMPET, BAKE and COOKIE functions, and is the default setting on the PIZZA function.




On the TOAST, CRUMPET, BAKE and COOKIE functions, the  FROZEN FOODS button can be selected before or during the cycle. The setting can be de-selected by pressing the  FROZEN FOODS button a second time. The frozen symbol  is displayed on the LCD screen whenever this setting is selected.



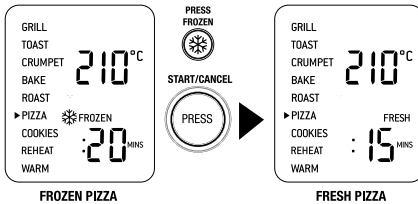
### NOTE

If you have selected the  FROZEN FOODS button and the frozen symbol  is displayed on the LCD screen, the setting will remain in the memory of the oven and be activated for each subsequent TOAST/CRUMPET/BAKE/COOKIE cycle until the  FROZEN FOODS button is pressed a second time, or the oven is unplugged from the wall outlet. When the oven is plugged back into the wall outlet, the function will automatically return to the preset TOAST/CRUMPET/BAKE/COOKIE function without the  FROZEN FOODS setting.




## BEFORE FIRST USE

On the PIZZA function,  FROZEN FOODS is the default setting, and the frozen symbol  is displayed on the LCD screen. When cooking fresh pizzas, the setting can be de-selected by pressing the  FROZEN FOODS button.

The 'FRESH' symbol will be displayed on the LCD screen.



## NOTE

If you have de-selected the  FROZEN FOODS setting and the 'FRESH' symbol is displayed on the LCD screen, the setting will remain in the memory of the oven and be activated for each subsequent PIZZA cycle until the  FROZEN FOODS button is pressed a second time, or the oven is unplugged from the wall outlet. When the oven is plugged back into the wall outlet, the function will automatically return to the preset PIZZA function with the  FROZEN FOODS setting.



# OPERATING

your Breville Smart Oven™

### GRILL FUNCTION

#### Elements

Top heating elements cycle on and off to regulate the correct temperature.

#### Recommended Rack Position

Top rack height position.

#### Optional Settings

The grill function is ideal for open sandwiches, small cuts of meat, poultry, fish, sausages and vegetables. Grilling can also be used to brown the tops of casseroles and gratins.

1. Insert the wire rack into the top rack height position. The wire rack should be positioned with the spokes facing upwards.

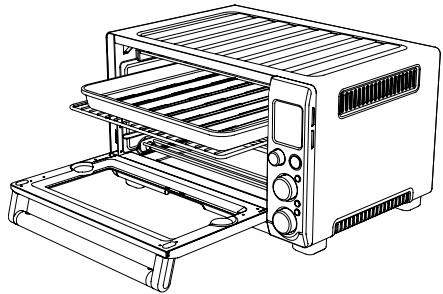
#### NOTE

We recommend using the top rack height position during the GRILL function. However this is a guide only. Certain foods may require the middle rack height position depending on the recipe, the amount and size of the food and your personal taste.

For example, the middle rack height position may be more appropriate for taller foods that may touch the heating elements, thicker foods such as hamburger patties, marinated foods such chicken wings, or foods that require a gentle grill.

We recommend experimenting with the rack height position, as well as the temperature and time settings to produce the desired results.

2. Insert the Breville enamel grill rack into the enamel baking pan. Place food on the assembled grill rack or in an oven-proof dish, then place on the centre of the wire rack so air flows around the sides of the food.



#### NOTE

When grilling, the enamel grill rack must be inserted into the Breville enamel baking pan. When assembled together, the grill rack is designed to drain grease and fats away from meats for healthier cooking. The baking pan collects these pan drippings and helps prevent spattering.

#### NOTE

Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.

3. Close the oven door.

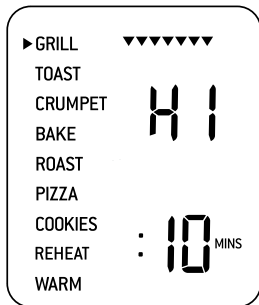


#### **WARNING**

*Always ensure the oven door is completely closed when using the grill function.*

## OPERATING YOUR BREVILLE SMART OVEN™ - GRILL

4. Turn the FUNCTION dial until the indicator on the LCD screen reaches the GRILL function. The top figure on the LCD screen indicates the preset High Setting, while the bottom figure on the LCD screen indicates the preset time of '10 MINS'.



5. The grilling temperature and time can be adjusted before or during the grilling cycle.
- a) The **grilling temperature** is displayed as the **top figure** on the LCD screen. Turn the TEMPERATURE DIAL to adjust grilling to one of three preset settings Hi (High), Med (Medium), Lo (Low).

### NOTE

The three preset grilling temperatures allow you to change the grilling speed – how quickly the tops of your food brown - depending on the food to be grilled, quantity of food and your personal taste. While we suggest most foods should be grilled using the preset 'HI', we recommend experimenting with the grilling temperature and time settings to produce the desired results.

- b) The **grilling time** is displayed as the **bottom figure** on the LCD screen. Turn the TIME dial to adjust the grilling time in one minute increments up to a maximum of 20 minutes.

TYPE/CUT	WEIGHT / THICKNESS	GRILLING TIME
Beef Sirloin Hamburger	(2.5cm) (2.5cm)	12-15 mins 10-15 mins
Pork Chops Ribs Bacon	(2.5cm) 1" 1 rack 3 rashers	15 mins 20 mins 10 mins
Lamb Neck chops Cutlets	4 pieces 8 pieces	15 mins 10-12 mins
Sausages Thin Thick	8 pieces 6 pieces	8 mins 12 mins
Chicken Wings Breast or Thigh	500g (1lb) 250g (0.5lbs)	12-15 mins 15-20 mins
Fish	250g (0.5lbs) 500g (1lb)	8 mins 8-10 mins
Cheese Melt		3-5 mins

### NOTE

Depending on the food being grilled, it may be necessary to turn food over half way through the cooking time to achieve even cooking and browning.



### NOTE

Your customised grill temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the GRILL function will automatically return to High Setting, and preset time of '10MINS'.

6. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
7. The timer will be displayed and begin to count down in one minute increments. The temperature and time can be adjusted during the grilling cycle by turning the corresponding TEMPERATURE and TIME dial.
8. At the end of the grilling cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.



### WARNING

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

9. The grilling cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

## TOAST FUNCTION

### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

### Recommended Rack Position

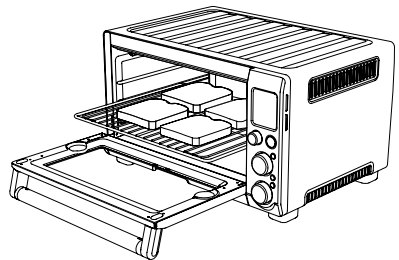
Middle rack height position.

### Optional Settings

 FROZEN FOODS button.

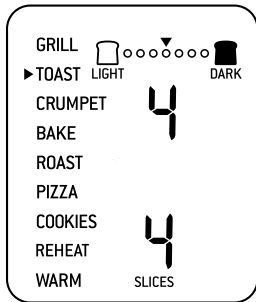
The TOAST function browns and crisps the outside of your bread while keeping the inside soft. This function is also ideal for crumpets and frozen waffles.

1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
2. If toasting 1-3 slices, centre the slices on the wire rack. If toasting 4-6 slices, evenly space them with 2-3 slices at the front of the wire rack and 2-3 slices at the back of the rack.



3. Close the oven door. Turn the FUNCTION dial until the indicator on the LCD screen reaches the TOAST function. The top figure on the LCD screen indicates the preset browning setting '4', while the bottom figure on the LCD screen indicates the preset number of slices '4'.

## OPERATING YOUR BREVILLE SMART OVEN™ - TOAST



TOAST

4. The browning setting and number of slices can be adjusted before or during the toasting cycle.
  - a) The **browning setting** is displayed as the **top figure** on the LCD screen.
  - b) Turn the TEMPERATURE dial to the left to reduce the browning setting, or to the right to increase the browning setting. The browning settings are indicated by the row of circles at the top of the LCD screen. The arrow above the circles will move according to the selected setting.

### NOTE

The browning settings range from '1' (lightest) to '7' (darkest).

As a general guide:

DESIRED TOAST COLOUR	SETTING
Light Colour toast	1 or 2
Medium Colour toast	3, 4 or 5
Dark Colour toast	6 or 7

When using the TOAST function for the first time, we recommend toasting on the preset browning setting '4' so you can adjust the browning setting to your preference - considering the type, thickness and freshness of the bread.

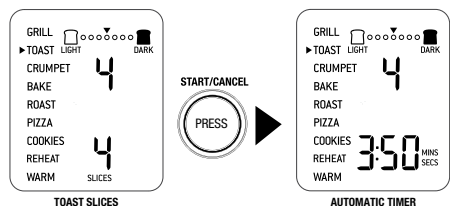
For example, raisin toast, white light-textured breads or thinly sliced bread may require a lighter setting, whilst heavier textured rye, whole wheat or fresh breads may require a darker setting.

- c) The **number of slices** is displayed as the **bottom figure** on the LCD screen.
- d) Turn the TIME dial to the left to reduce the number of slices, or to the right to increase the number of slices. The number of slices range from '1' to '6'.

### NOTE

Your customised TOAST browning setting and number of slices will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the TOAST function will automatically return to the preset browning setting '4' and preset number of slices '4'.

5. Select the FROZEN button if your bread is frozen. Extra time will be added automatically.
6. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
7. The timer will be displayed and begin to count down. The time can be adjusted during the toasting cycle by turning the TIME dial.



### NOTE

Element IQ™ will automatically adjust the toasting time depending on the heat already present inside the oven. For example, if the oven is already warm after one cycle of toasting, the toasting time for the second cycle will be less.

During the toasting cycle, condensation may form on the oven door and steam may be emitted. This is normal. Condensation and steam occur as a result of the moisture content of the bread. Freshly baked and frozen breads generally produce more condensation.

- At the end of the toasting cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.



### WARNING

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

- The toasting cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

## CRUMPET FUNCTION

### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

### Recommended Rack Position

TOP rack height position.

### Optional Settings

 FROZEN FOODS button.

The CRUMPET function crisps the insides of your crumpet while only lightly toasting the outside. This function is also ideal for toasting thick sliced specialty breads, which require one side to be toasted more than the other.

### NOTE

If you like your crumpet equally crisp on both the top and bottom, we recommend using the middle shelf position to toast your crumpet.

- Insert the wire rack into the top rack height position. The wire rack should be positioned with the spokes facing upwards.
- If toasting 1-3 crumpets, centre on the wire rack. If toasting 4-6 crumpets, evenly space them with 2-3 crumpets at the front of the wire rack and 2-3 crumpets at the back of the rack.

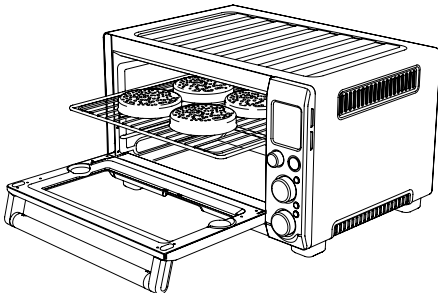
### NOTE

The upside of the crumpet must always face upwards towards the top heating elements. This allows the top side to be crisp while the crust is only lightly toasted.

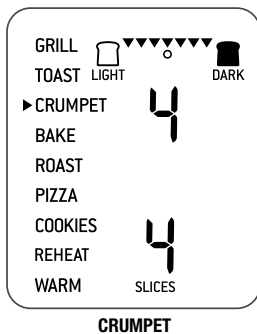
### NOTE

For bagels, change the rack to the middle rack height position.

## OPERATING YOUR BREVILLE SMART OVEN™ - CRUMPET



3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LCD screen reaches the CRUMPET function. The top figure on the LCD screen indicates the preset browning setting '4', while the bottom figure on the LCD screen indicates the preset number of crumpets '4'.



5. The browning setting and number of crumpets can be adjusted before or during the CRUMPET cycle.
  - a) The **browning setting** is displayed as the **top** figure on the LCD screen. Turn the TEMPERATURE dial to the left to reduce the browning setting, or to the right to increase the browning setting. The browning settings are indicated by the row of arrows at the top of the LCD screen. The circle below the arrows will move according to the selected setting.

### NOTE

The browning settings range from '1' (lightest) to '7' (darkest).

As a general guide:

DESIRED CRUMPET COLOUR	SETTING
Light colour CRUMPET	1 or 2
Medium colour CRUMPET	3, 4 or 5
Dark colour CRUMPET	6 or 7

When using the CRUMPET function for the first time, we recommend toasting on the preset browning setting '4' so you can adjust the browning setting to your preference - considering the type and freshness of the CRUMPET.

- b) The **number of CRUMPETS** is displayed as the **bottom** figure on the LCD screen. Turn the TIME dial to the left to reduce the number of crumpets, or to the right to increase the number. The number of crumpets range from '1' to '6'.

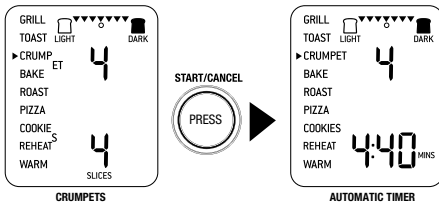
### NOTE

Your customised CRUMPET browning setting and number of crumpets will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the CRUMPET function will automatically return to the preset browning setting '4' and preset number of crumpets '4'.

6. Select the FROZEN button if your crumpet is frozen, extra time will be added automatically.
7. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.

## OPERATING YOUR BREVILLE SMART OVEN™ - CRUMPET

- The timer will be displayed and begin to count down. The time can be adjusted during the CRUMPET cycle by turning the TIME dial.



### **WARNING**

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

- The crumpet cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

### NOTE

During the CRUMPET function, Element IQ™ will automatically adjust the power of the cooking elements for optimum results. It is normal to notice the bottom set of elements turn off while the top set is heating at full power. This ensures the inside of the CRUMPET is crisp while the crust is only lightly toasted.

### NOTE

Element IQ™ will automatically adjust the toasting time depending on the heat already present inside the oven. For example, if the oven is already warm after one cycle of toasting, the toasting time for the second cycle will be less.

- At the end of the crumpet cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.

## BAKE FUNCTION

### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

### Recommended Rack Position

Bottom rack height position.

### Optional Settings

- Ⓢ CONVECTION button.
- Ⓢ TEMPERATURE CONVERSION button.

The BAKE function cooks food evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries. The BAKE function is also ideal for cooking pre-packaged frozen meals including lasagna and pies.

1. Insert the wire rack into the bottom rack height position. The wire rack should be positioned with the spokes facing upwards.

### NOTE

We recommend using the bottom rack height position during the BAKE function. However this is a guide only. The position of the rack may vary depending on the type and size of food being baked. Some baked goods such as brownies or pastries may be more suited to the middle rack height position.

2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LCD screen reaches the BAKE function. The top figure on the LCD screen indicates the preset BAKE temperature of '160°C', while the bottom figure on the LCD screen indicates the preset time of ':30 MINS'. The preset CONVECTION setting will also be displayed.



4. The baking temperature and time can be adjusted before or during the baking cycle:-
  - a) The **baking temperature** is displayed as the **top** figure on the LCD screen. Turn the TEMPERATURE dial to adjust the baking temperature in 5°C increments, from 50°C to a maximum of 230°C (or in Fahrenheit mode, 10°F increments, from 120°F to a maximum of 450°F).
  - b) The **baking time** is displayed as the **bottom** figure on the LCD screen. Turn the TIME dial to adjust the baking time in one minute increments up to 1 hour, and in 5 minute increments between 1 and 2 hours.

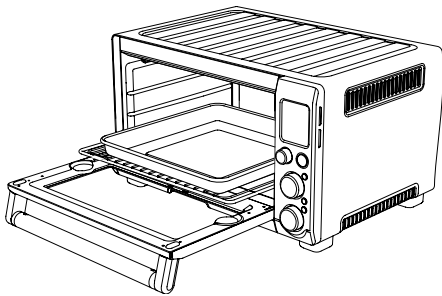
### NOTE

Your customised BAKE temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the BAKE function will automatically return to the preset temperature of '160°C', preset time of ':30 MINS' and preset CONVECTION setting.

5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.

## OPERATING YOUR BREVILLE SMART OVEN™ - BAKE

- The LCD screen will flash PREHEATING. Once the oven has reached the set temperature, the temperature alert will sound.
- Place food, positioned on the Breville enamel baking pan or in an oven-proof dish, on the centre of the wire rack so air flows around the sides of the food.



### **WARNING**

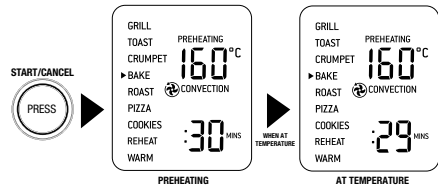
*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

### NOTE

The following bakeware will fit into the oven:

- ¼ sheet tray
- ¼ sheet-sized accessories with no side handles
- 33 x 23cm (13" x 9") baking tins with no side handles
- bundt pan
- 6 cup muffin pan
- 23cm (9") pie pan
- 23cm (9") loaf pan

- Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven-safe to prevent cracking.



- After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the baking cycle by turning the corresponding TEMPERATURE and TIME dial.
- At the end of the baking cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.
- The baking cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

## OPERATING YOUR BREVILLE SMART OVEN™ - ROAST

### ROAST FUNCTION

#### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

#### Recommended Rack Position


Bottom rack height position.

#### Optional Settings

 CONVECTION button.

 TEMPERATURE CONVERSION button.

The ROAST function is ideal for cooking a variety of meats and poultry that are tender and juicy on the inside and roasted to perfection on the outside.

1. Insert the wire rack into the bottom rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LCD screen reaches the ROAST function. The top figure on the LCD screen indicates the preset ROAST temperature of '175°C', while the bottom figure on the LCD screen indicates the preset time of '1:00 HRS'. The preset  CONVECTION setting will also be displayed.



ROAST

4. The roasting temperature and time can be adjusted before or during the roasting cycle.
  - a) The **roasting temperature** is displayed as the **top** figure on the LCD screen. Turn the TEMPERATURE dial to adjust the roasting temperature in 5°C increments, from 50°C to a maximum of 230°C (or in the Fahrenheit mode, 10°F increments, from 120°F to a maximum 450°F).
  - b) The **roasting time** is displayed as the **bottom** figure on the LCD screen. Turn the TIME dial to adjust the roasting time in one minute increments up to 1 hour, and in 5 minute increments between 1 and 2 hours.

#### NOTE

Use the table below as a guide only to estimate and plan cooking times. We recommend checking doneness with a reliable meat thermometer.

TYPE/CUT	ROASTING TIME PER 500G (1LB)
Beef - Rib Eye, Round or Rib Roast	30 minutes
Pork - Loin (bone in/out)	35 minutes
Lamb - Leg (bone in/out)	30 minutes
Chicken - Whole	30 minutes


#### NOTE

We recommend limiting the weight of meats and poultry to be roasted to 2kg (4.5 lbs). However the actual maximum weight will vary depending on the type, cut, shape and size of the meat.

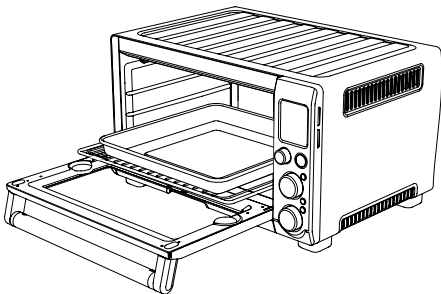


## OPERATING YOUR BREVILLE SMART OVEN™ - ROAST

### NOTE

Your customised ROAST temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the ROAST function will automatically return to the preset temperature of '175°C', preset time of '1:00 HRS' and preset  CONVECTION setting.

5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
6. The LCD screen will flash PREHEATING. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food, positioned on the Breville enamel baking pan or in an oven-proof dish, on the centre of the wire rack so air flows around the sides of the food.



### WARNING

The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.

### NOTE

When roasting, the Breville enamel grill rack may be inserted into Breville enamel baking pan. When assembled together, the grill rack is designed to drain grease and fats away from meats for healthier cooking. The baking pan collects these pan drippings and helps prevent spattering.

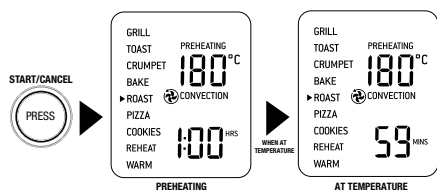
### NOTE

Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.

### NOTE

Extreme caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack.

8. After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the roasting cycle by turning the corresponding TEMPERATURE and TIME dial.



9. At the end of the roasting cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.

### TIP

Check doneness with a reliable meat thermometer.

10. The roasting cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

## PIZZA FUNCTION

### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature.

### Recommended Rack Position

Middle rack height position.

### Optional Settings

- Ⓢ CONVECTION button
- Ⓢ TEMPERATURE CONVERSION button
- Ⓢ FROZEN FOODS button

The PIZZA function melts and browns cheese and toppings, while crisping the pizza crust.

1. Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
2. Close the oven door.
3. Turn the FUNCTION dial until the indicator on the LCD screen reaches the PIZZA function. The top figure on the LCD screen indicates the preset PIZZA temperature of '210°C', while the bottom figure on the LCD screen indicates the time. The preset Ⓢ CONVECTION setting and preset Ⓢ FROZEN FOODS setting will also be displayed (see page 15-16 if cooking fresh pizza).



PIZZA

## OPERATING YOUR BREVILLE SMART OVEN™ - PIZZA



- The pizza cooking temperature and time can be adjusted before or during the cooking cycle.
  - The **cooking temperature** is displayed as the **top** figure on the LCD screen. Turn the TEMPERATURE dial to adjust the cooking temperature in 5°C increments, from 50°C to a maximum of 230°C (or in the Fahrenheit mode, 10°F increments, from 120°F to a maximum 450°F).
  - The **cooking time** is displayed as the **bottom** figure on the LCD screen.
- The LCD screen will flash PREHEATING. Once the oven has reached the set temperature, the temperature alert will sound.
- Place the Breville pizza tray or pizza on the centre of the wire rack so air flows around the sides of the food.

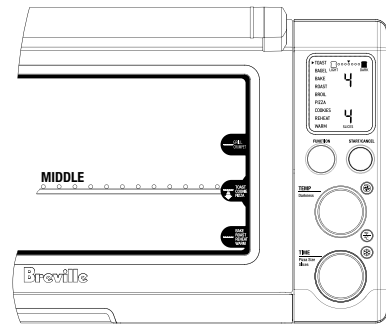
### NOTE

Due to the wide variety of pizzas available, you will need to consider whether you are cooking a fresh or frozen pizza or a thin crust or deep dish, and adjust the cooking time to produce the ideal result.

For example, frozen pizzas may need additional cooking time. Thick crust pizzas may also require slightly more cooking time.

### NOTE

Your customised PIZZA temperature and size settings will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the PIZZA function will automatically return to the preset temperature of '210°C' and preset  CONVECTION and  FROZEN FOODS setting.



### NOTE

If cooking a fresh pizza, use the Breville pizza pan. You may sprinkle the pan with flour or lightly spray it with cooking oil to make removing the pizza dough easier.

### NOTE

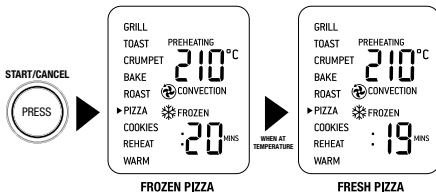
If cooking a frozen pizza, ensure to remove all packaging, including cardboard, plastic, paper, or other flammable materials before placing the pizza in the oven.

Use a pizza pan when cooking a pizza. It is not recommended to cook pizzas directly onto the wire rack as melted cheese and other ingredients may come into contact with the elements and create a potential fire risk.

- Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.

## OPERATING YOUR BREVILLE SMART OVEN™ - PIZZA

- After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the cooking cycle by turning the corresponding TEMPERATURE and TIME dial.



### NOTE

Some large pizzas may brown unevenly in compact ovens. Open the oven door half way through the cooking time and turn the pizza 90° for more even browning.

- At the end of the cooking cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.
- The pizza cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

### A NOTE ON PIZZA STONES

When using a pizza stone, it is necessary to first heat the stone (without a pizza) for optimum results.

- Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
- Place the pizza stone on the centre of the wire rack so air flows around the sides of the stone.

- Close the oven door.
- To preheat the stove for 15 minutes turn the function dial to PIZZA, the top figure on the LCD screen indicates the preset temperature of 210°C. Turn the bottom dial to select at time of 15 minutes. The preset CONVECTION setting and preset FROZEN FOODS setting will also be displayed.
- Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
- The LCD screen will flash PREHEATING. Once the oven has reached the set temperature, the temperature alert will sound.
- The timer will be displayed and automatically begin to count down in one minute increments.
- At the end of the pizza stone heating cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.
- Slightly dust the pizza stone with flour to prevent the pizza from sticking and carefully slide your pizza onto the hot pizza stone using a pizza peel or large spatula.

### NOTE

If cooking a fresh pizza, we recommend using protective hot pads or insulated oven mitts to remove the entire wire rack with pizza stone, and place on the open oven door or bench. This will assist in transferring the fresh pizza dough onto the heated pizza stone. Always use protective hot pads or insulated oven mitts to re-insert the wire rack with pizza stone and pizza, inside the oven.

- Select the desired pizza setting and press the START/CANCEL button to restart the pizza cycle.



## WARNING

*The pizza stone can become extremely hot. Use oven mitts and extreme care when placing the pizza onto the pizza stone and when removing it. Allow the pizza stone to cool down before removing it from the oven.*

## COOKIE FUNCTION

### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

### Recommended Rack Position

Middle rack height position.

### Optional Settings

- CONVECTION button
- TEMPERATURE CONVERSION button
- FROZEN FOODS button

The COOKIE function is ideal for baking homemade or commercially prepared cookies and other baked treats.

Ready-to-bake croissants, scones, biscuits and mini tarts or pies are ideally baked using this function.

- Insert the wire rack into the middle rack height position. The wire rack should be positioned with the spokes facing upwards.
- Close the oven door.
- Turn the FUNCTION dial until the indicator on the LCD screen reaches the COOKIE function. The top figure on the LCD screen indicates the preset temperature of '175°C', while the bottom figure on the LCD screen indicates the preset time of '11 MINS'. The preset CONVECTION setting will also be displayed.



COOKIES

## OPERATING YOUR BREVILLE SMART OVEN™ - COOKIE

4. The baking temperature and time can be adjusted before or during the baking cycle.
  - a) The **baking temperature** is displayed as the **top** figure on the LCD screen.

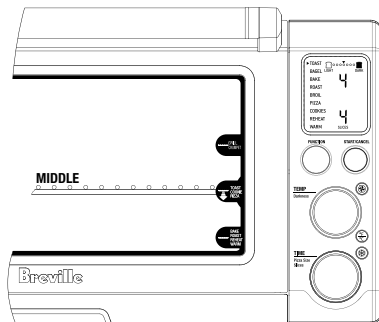
Turn the TEMPERATURE dial to adjust the baking temperature in 5°C increments, from 50°C to a maximum of 230°C (or in the Fahrenheit mode 10°F increments, from 120°F to a maximum 450°F).
  - b) The **baking time** is displayed as the **bottom** figure on the LCD screen.

Turn the TIME dial to adjust the baking time in one minute increments up to maximum of 1 hour.
5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
6. The LCD screen flash PREHEATING. Once the oven has reached the set temperature, the temperature alert will sound.
7. Place food on the Breville enamel baking pan, Breville non-stick 13 pizza pan, or in an oven-proof dish, then place on the centre of the wire rack so air flows around the back, as well as the front of the food.


### NOTE

Due to the wide variety of cookie types, you will need to consider whether you're baking fresh, refrigerated or frozen cookie dough, and adjust the baking time to produce the ideal result.

For example, frozen cookie dough may need additional baking time. The amount of dough per cookie or the thickness of the cookie may also vary the cooking time.



### NOTE

Your customised COOKIE temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the COOKIE function will automatically return to the preset temperature of '175°C', preset time of ':11 MINS' and preset  CONVECTION setting.

### NOTE

It may be necessary to lightly grease or line the enamel baking pan with baking paper to prevent cookies from sticking.

### NOTE

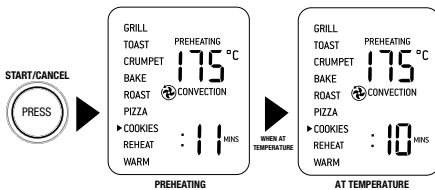
Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.

## OPERATING YOUR BREVILLE SMART OVEN™ - REHEAT

### NOTE

Extreme caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack.

- After the PREHEATING alert has sounded, the timer will automatically begin to count down in one minute increments. The temperature and time can be adjusted during the baking cycle by turning the corresponding TEMPERATURE and TIME dial.



- At the end of the baking cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.

### WARNING

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

- The baking cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.

## REHEAT FUNCTION

### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

### Recommended Rack Position

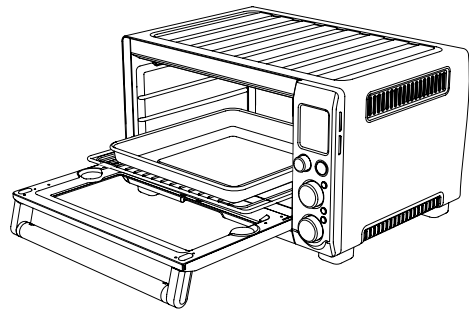
Bottom rack height position.

### Optional Settings

-  CONVECTION button
-  TEMPERATURE CONVERSION button

The REHEAT function is ideal for reheating leftovers without browning.

- Insert the wire rack into the bottom rack height position. The wire rack should be positioned with the spokes facing upwards.
- Place food on the Breville enamel baking pan or in an oven-proof dish, then place on the centre of the wire rack so air flows around the sides of the food.



### NOTE


Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.

## OPERATING YOUR BREVILLE SMART OVEN™ - REHEAT

### NOTE

Extreme caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack.

3. Close the oven door.

Turn the FUNCTION dial until the indicator on the LCD screen reaches the REHEAT function. The top figure on the LCD screen indicates the preset temperature of '160°C', while the bottom figure on the LCD screen indicates the preset time of ':15 MINS'. The preset  CONVECTION setting will also be displayed.




4. The reheating temperature and time can be adjusted before or during the reheating cycle.
  - a) The reheating temperature is displayed as the top figure on the LCD screen.

Turn the TEMPERATURE dial to adjust the baking temperature in 5°C increments, from 50°C to a maximum of 230°C (or in the Fahrenheit mode, 10°F increments, from 120°F to a maximum 450°F).
  - b) The reheating time is displayed as the bottom figure on the LCD screen.

Turn the TIME dial to adjust the reheating time in one minute increments up to 1 hour, and in 5 minute increments between 1 and 2 hours.

### NOTE

Your customised REHEAT temperature and time settings will remain in the memory of the oven until you change them or unplug the oven from the wall outlet. When the oven is plugged back into the wall outlet, the REHEAT function will automatically return to the preset temperature of '160°C', preset time of ':15 MINS' and preset  CONVECTION setting.

5. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
6. The timer will be displayed and begin to count down in one minute increments. The temperature and time can be adjusted during the reheating cycle by turning the corresponding TEMPERATURE or TIME dial.
7. At the end of the reheating cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.

### WARNING

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

8. The reheating cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.



## OPERATING YOUR BREVILLE SMART OVEN™ - WARM

### WARM FUNCTION

#### Elements

Top and bottom heating elements cycle on and off to regulate the correct temperature. The top middle element is off.

#### Recommended Rack Position

Bottom rack height position.

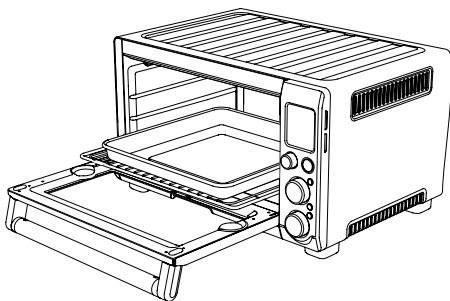
#### Optional Settings

 CONVECTION button

 TEMPERATURE CONVERSION button

The WARM function maintains hot foods at the recommended temperature to prevent bacterial growth (70°C or above).

1. Insert the wire rack into the bottom rack height position. The wire rack should be positioned so the spokes face upwards.
2. Place food on the Breville enamel baking pan or in an oven-proof dish, then place on the centre of the wire rack so air flows around the sides of the food.




#### NOTE

Caution should be exercised when using pans and dishes constructed of materials other than metal. If using ceramic or glass pans or dishes it is important that they are oven safe to prevent cracking.

#### NOTE


Extreme caution should be exercised when using lids in the oven, as pressure build up in a covered pan or dish may cause hot ingredients to expel or the dish to crack.

3. Close the oven door.
4. Turn the FUNCTION dial until the indicator on the LCD screen reaches the WARM function. The top figure on the LCD screen indicates the preset temperature of '70°C', while the bottom figure on the LCD screen indicates the preset time of '1:00 HRS'. The KEEP WARM symbol  will also be displayed.



5. The warming temperature and time can be adjusted before or during the warming cycle.
  - a) The warming temperature is displayed as the top figure on the LCD screen.

Turn the TEMPERATURE dial to adjust the warming temperature in 5°C increments, from 50°C to a maximum of 230°C (or in the Fahrenheit mode 10°F increments, from 120°F to a maximum 450°F).

- b) The **warming time** is displayed as the **bottom** figure on the LCD screen.  
Turn the TIME dial to adjust the warming time in one minute increments up to 1 hour, and in 5 minute increments between 1 and 2 hours.
6. Press the START/CANCEL button to activate this setting. The button surround will illuminate red and the oven alert will sound.
7. The timer will be displayed and begin to count down in one minute increments. The temperature and time can be adjusted during the warming cycle by turning the corresponding  TEMPERATURE and TIME dial.
8. At the end of the warming cycle, the oven alert will sound three times and the START/CANCEL button surround will cease to illuminate.



### **WARNING**

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven.*

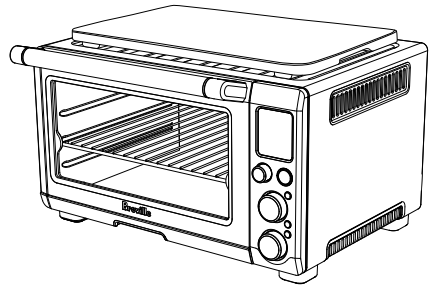
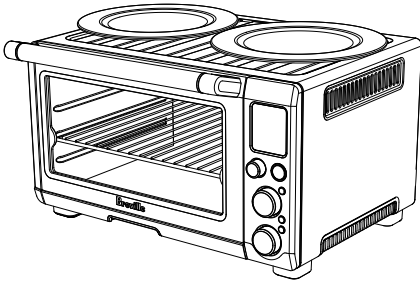
9. The warming cycle can be stopped at any time by pressing the START/CANCEL button. This will cancel the cycle and the button surround illumination will go out.



# USING THE PLATE WARMING TRAY

for your Breville Smart Oven™

## USING THE PLATE WARMING TRAY



The top of the oven is very hot during and after operation. Do not store any item on top of the oven when in operation.

The only exceptions are:

- One layer of ceramic plates for warming.
- The optional Bamboo Cutting Board and Serving Tray accessory provided by Breville for use in the ribbed section on top of the oven. Visit [www.breville.com.au](http://www.breville.com.au) for more information and refer to the Accessories Card enclosed.



### **WARNING**

*The use of any accessory attachments not recommended by Breville may cause injuries.*



### **WARNING**

*The outer surface of the oven, including the oven door, is hot during and after operation. Always use protective hot pads or insulated oven mitts when inserting, removing or handling items from the oven. Alternatively, allow the oven to cool down before handling.*

# CARE, CLEANING & STORAGE

of your Breville Smart Oven™

## CARE, CLEANING & STORAGE

Ensure the oven is turned OFF by pressing the START/CANCEL button on the control panel. The oven is OFF when the button surround illumination goes out. Remove the power plug from the wall outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

### NOTE

Do not use abrasive cleansers, metal scouring pads or metal utensils on any of the interior or exterior surfaces of the oven, including the crumb tray.

Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the porcelain enamel finish of the baking pan and grilling rack or scratch the non-stick coating on the pizza pan.

### CLEANING THE OUTER BODY AND DOOR

1. Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, (not the oven surface), before cleaning.
2. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
3. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet and turning the oven ON.



### WARNING

*Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.*

### CLEANING THE INTERIOR

1. The walls on the inside of the oven feature a non-stick coating for easy cleaning. To clean any splattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning. Avoid touching the quartz heating elements with the cleanser.



### WARNING

*Use extreme caution when cleaning the quartz heating elements. Allow the oven to cool completely, then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet and turning the oven ON.*

2. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet and turning the oven ON.

### CLEANING THE CRUMB TRAY

1. After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
2. To remove baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
3. Always ensure to re-insert the crumb tray into the oven after cleaning and prior to inserting the power plug into a wall outlet and turning the oven ON.

### CLEANING THE WIRE RACK, GRILL RACK, BAKING PAN AND PIZZA PAN

1. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.

### STORAGE



1. Ensure the oven is turned OFF by pressing the START/CANCEL button on the control panel. The oven is OFF when the button surround illumination goes out. Then remove the power plug from the wall outlet.
2. Allow the oven and all accessories to cool completely.
3. Ensure the oven and all accessories are clean and dry.
4. Ensure the crumb tray is inserted into the oven, the grill rack is inserted into the baking pan and resting on the wire rack in the middle rack height position.
5. Ensure the door is closed.
6. Store the appliance standing level on its support legs. Do not store anything on top.





# TROUBLESHOOTING

## TROUBLESHOOTING

POSSIBLE PROBLEM	EASY SOLUTION
<b>Oven will not switch “ON”</b>	<ul style="list-style-type: none"> <li>• Check that the power plug is securely inserted into the outlet</li> <li>• Insert the power plug into an independent outlet</li> <li>• Insert the power plug into a different outlet</li> <li>• Reset the circuit breaker if necessary</li> </ul>
<b>I would like to have the oven LCD default settings back</b>	<ul style="list-style-type: none"> <li>• The oven will remember the last setting used for each function unless you remove the plug from the wall outlet. To restore the oven’s default settings for each function, remove the plug from the wall outlet. Wait 5 seconds, then plug back in.</li> </ul>
<b>The LCD display light has gone out</b>	<ul style="list-style-type: none"> <li>• The oven goes into standby mode if not used for 10 minutes. When in standby mode, the LCD screen will cease to illuminate, however all function options will still be visible. To re-activate the oven out of standby mode, press the START/CANCEL button on the control panel, or turn any dial. The LCD screen will re-illuminate.</li> </ul>
<b>The pizza does not cook evenly</b>	<ul style="list-style-type: none"> <li>• Some large pizzas may brown unevenly in compact ovens. Open the oven door half way through the cooking time and turn the pizza 90 degrees for more even browning.</li> </ul>
<b>The Magnetic Auto-Rack Eject comes out too far when I open the door</b>	<ul style="list-style-type: none"> <li>• Always open the door slowly and in a controlled manner when the wire rack is inserted into this rack height position to prevent the wire rack from ejecting too quickly.</li> </ul>
<b>I cannot select the  FROZEN FOODS button</b>	<ul style="list-style-type: none"> <li>• The  FROZEN FOODS button is only selectable during the TOAST, CRUMPET, BAKE, PIZZA and COOKIE functions.</li> </ul>
<b>Steam is coming out from the top of the oven door</b>	<ul style="list-style-type: none"> <li>• This is normal. The door is vented to release steam created from high-moisture content foods such as breads.</li> </ul>
<b>Water is dripping onto benchtop from under door</b>	<ul style="list-style-type: none"> <li>• This is normal. The condensation created from high moisture content foods such as frozen breads will run down the inside of the door and can drip onto the bench.</li> </ul>
<b>The heating elements appear to be pulsing</b>	<ul style="list-style-type: none"> <li>• This is normal. Element IQ™ accurately controls the heat inside the oven by pulsing the power in the heating elements in short bursts.</li> </ul>

# RECIPES

## MUSHROOM CAPS WITH CRAB & ASIAGO

**Function:** GRILL and BAKE

**Temperature:** 160°C / 320°F

**Cooking Time:** 20-25 minutes

**Convection Fan:** ON

**Makes:** 24 medium sized mushroom caps

### INGREDIENTS

500g flat mushrooms, 5cm round size  
 ¼ cup plus 3 tablespoons bread crumbs  
 2 cups Crab Dip Recipe, not baked (Page 52)  
 85g Asiago Cheese\*, shredded  
 ½ lemon

### METHOD

1. Lightly brush off any dirt from the mushroom with a dry dish towel. Gently snap off the stem taking care not to break the cap. Discard stem or save them for another use.
2. Fold together ¼ cup breadcrumbs with the Crab dip. Spoon the filling into each mushroom cap. Arrange in a single layer and place on the Breville non stick pizza pan.
3. Set the wire rack in the bottom rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to the BAKE function.
4. Turn convection fan on and set the temperature to 160°C / 320°F and the timer for 20 minutes. Press the START/CANCEL button to activate.
5. When the mushrooms are a golden colour remove from the oven and sprinkle ¼ cup shredded Asiago cheese and 3 tablespoons of the breadcrumbs on top of the cheese. Set the wire rack to the top rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to GRILL. Set the temperature to HI and GRILL for 1-2 minutes, or until the cheese melts.

6. Remove the mushrooms from the oven and squeeze the lemon over the filled mushroom caps.

\* Asiago Cheese is an Italian cheese made from cow's milk and can be otherwise known as Mezzanello, Asiago vecchio, Stavecchio and available in selected gourmet deli's.

## BRUSCHETTA WITH ROASTED GARLIC BUTTER, CHERRY TOMATOES AND CAPISCUM

**Function:** GRILL, TOAST and ROAST

**Makes:** 24 pieces

### INGREDIENTS

1 French baguette cut the baguette diagonally into 1.5cm (½ inch) slices.  
 40 cherry or grape tomatoes  
 1 Roasted Garlic Butter (See recipe below)  
 1 Roasted Yellow Capsicum (See recipe below)  
 2 tablespoons olive oil  
 ½ teaspoon salt  
 ¼ teaspoon ground black pepper  
 ¼ cup fresh basil, chopped  
 70g Goat cheese (optional)

### INGREDIENTS FOR ROASTED GARLIC BUTTER

1 garlic bulb, whole  
 1 tablespoon olive oil  
 ¼ teaspoon salt  
 Pinch black pepper  
 2 sprigs of thyme  
 1 bay leaf  
 ¼ cup unsalted butter, softened

*Extra salt and pepper to taste.*

**ROASTING THE YELLOW CAPSICUM****METHOD**

1. Cut the yellow capsicum in half and remove the seeds and stem. Flatten each half onto the roasting pan lined with foil.
2. Set the wire rack in the top rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to GRILL.
3. Set the temperature to HI. Set the timer for 7 minutes. Press the START/CANCEL button.
4. Grill capsicum until the skin is blackened.
5. Remove capsicum from the oven and enclose it in the foil. The moisture from the steam will enable the skin to loosen easily from the flesh.
6. When cool enough to handle peel away the skin. Cut the capsicum in small dices. Set aside covered until ready to use.

**PREPARING THE ROASTED GARLIC BUTTER****METHOD**

1. Place the garlic bulb in the centre of a piece of foil. Drizzle with olive oil, season with salt and pepper. Place the thyme and bay leaf on the bulb. Bring the sides of the foil together tightly, forming a pouch and place on the Breville non-stick pizza pan. Set the wire rack in the bottom rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to ROAST.
2. Set the temperature to 200°C/390°F and the timer to 30 minutes. Press the START/CANCEL button to activate.
3. Remove from the oven when the garlic is soft. Allow to cool then in a small bowl, squeeze the bulb until the pulp is released. Combine with butter and season with salt and pepper.

**PREPARING THE CHERRY TOMATOES****METHOD**

1. Cut the cherry or grape tomatoes in half and then in thirds. Place in a medium-sized bowl. Add diced roasted yellow capsicums and olive oil. Season with salt, pepper and add fresh basil. Set aside.

**PUTTING THE BRUSCHETTA TOGETHER****METHOD**

1. Generously spread a layer of the garlic butter on one side of the baguette slices. Arrange butter side up in a single layer on the wire rack and position in the middle rack height position. Turn the function dial until the indicator on the LCD screen points to TOAST. Set the darkness to MEDIUM and the number of slices to 6. Press the START/CANCEL button to activate. Cook until butter is melted and baguette slices are lightly toasted.
2. Remove from the oven and when easy to handle, place a heaping tablespoon of the tomato yellow capsicum mixture onto each baguette slice.

**OPTIONAL**

If desired, top with crumbled goat cheese and set the wire rack in the top rack height position. Turn the function dial until the indicator points to GRILL. Set the temperature to HI for 4 minutes. Press the START/CANCEL button to activate.

## TOAST

### ROASTED CHICKEN SANDWICH WITH BALSAMIC CARAMELIZED ONION AND CAMEMBERT

**Function:** TOAST and ROAST  
**Setting:** # 4 darkness, 2 slices, 180°C/360°F,  
**Convection Fan:** OFF  
**Makes:** 4 generous servings

#### INGREDIENTS FOR SANDWICH

1 French baguette  
2 tablespoons unsalted butter, softened  
¼ cup fig jam  
Balsamic Caramelized Onions (see recipe below)  
2 Roasted Chicken Breasts (see recipe below)  
170g Camembert  
3 cups loosely packed baby rocket leaves

#### INGREDIENTS FOR BALSAMIC CARAMELIZED ONIONS

1 small onion, sliced  
2 tablespoons olive oil  
3 tablespoons Balsamic vinegar  
½ teaspoon salt  
1 teaspoon granulated sugar

#### INGREDIENTS FOR ROASTED CHICKEN BREASTS

2 boneless, skinless chicken breasts  
2 tablespoons olive oil  
½ teaspoon salt  
¼ teaspoon ground black pepper

### PREPARING THE BALSAMIC CARAMELIZED ONIONS

#### METHOD

1. In a small frypan, heat the olive oil and sauté the onions for 1 minute. Add 2 tablespoons water, balsamic vinegar, salt and sugar and continue to cook on low heat for about 20 minutes, stirring occasionally.

### PREPARING THE ROASTED CHICKEN BREASTS

#### METHOD

1. Brush the chicken breasts with olive oil and season with salt and pepper. Place chicken into the Breville baking tray. Set the wire rack in the bottom rack height position. Turn the FUNCTION dial until the indicator on the LCD screen points to the ROAST function.
2. Set the temperature to 190°C/ 375°F with convection fan turned ON. Press START/CANCEL button to activate. Bake for approximately 20 minutes, or until no longer pink inside. Allow the chicken breast to rest 10 minutes before slicing.

### ASSEMBLING THE SANDWICH

#### METHOD

1. Slice French baguette lengthwise then cut the baguette in half. Spread softened butter on the top two sides of the bread and fig jam on the bottom two sides of the bread.
2. Slice the chicken breasts diagonally in ¼ inch slices. Arrange chicken on the fig jam side of the bread. Spread the balsamic caramelized onions on the chicken and top with sliced Camembert cheese.
3. Place the four halves side by side onto the Breville non-stick pizza pan. Insert the wire rack in the middle rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to the TOAST function. Set the darkness to #4 and the number of slices to 2. Press the START/CANCEL button to activate.
4. Remove the sandwich from the oven and arrange rocket on top of the side that has the Camembert. Place buttered side of bread on top. Cut each sandwich in half.

*Serve Immediately.*

## TOAST

### TOASTED PUMPKIN SEEDS

**Function:** TOAST

**Setting:** #2 darkness / 1 Slice

**Makes:** 1 cup

#### INGREDIENTS

1 cup/250g dry pumpkin seeds

#### METHOD

1. Spread pumpkin seeds onto the Breville non-stick pizza pan.
2. Set the wire rack in the middle rack height position and turn the function dial until the indicator on the LCD screen points to the TOAST function. Select #2 darkness, and set to #1 slice.
3. Press START/CANCEL button to activate. The pumpkin seeds will make popping sounds as it nears the end of the toasting time.
4. Allow pumpkin seeds to cool before using.

#### NOTE

Toasted pumpkin seeds add crunch to a velvety soup. Also try them in your favourite salad.

### SPICED CROUTONS

**Function:** TOAST

**Setting:** #3 darkness, 2 slices

**Makes:** 4 cups

#### INGREDIENTS

4 cups sour dough bread, cut into ½ inch cubes

¼ cup/60ml olive oil

3 tablespoons Spice Blend (see page 57)

#### METHOD

1. In a large bowl, toss together the cubed sour dough bread and olive oil. Sprinkle the spice blend over the bread and toss to evenly coat.
2. Spread the seasoned bread cubes in an even layer onto the Breville non-stick pizza pan.
3. Set the wire rack in the middle rack height position and turn the function dial until the indicator on the LCD screen points to the TOAST function. Set the darkness to #3 and number of slices to #2. Press START/CANCEL button to activate.

#### NOTE

Try the Spiced Croutons in the Roasted Butternut Squash Soup (page 61) or use as a stuffing for chicken.



## TOAST

### SPICE BLEND

**Function:** TOAST

**Setting:** #2 darkness, 1 slice

**Makes:** ½ cup

### INGREDIENTS

- ¼ cup fennel seeds
- 1 tablespoon coriander seeds
- 1 tablespoon whole black peppercorns
- ¼ teaspoon ground chilli powder
- 2 tablespoons salt
- 2 tablespoons ground cinnamon

### METHOD

1. Spread the fennel seeds, coriander seeds and black peppercorns onto the Breville non-stick pizza pan.
2. Set the wire rack in the middle rack height position and turn the function dial until the indicator on the LCD screen points to the TOAST function. Set the darkness to #2 and number of slices to Press START/CANCEL to activate. The spices will make popping sounds when it nears the end of the toasting time.
3. Allow to cool prior to grinding using a Breville Coffee and Spice grinder.

### BANANA LEAF POCKETS WITH FRESH PINEAPPLE AND CHICKEN BREAST

**Function:** TOAST and BAKE

**Temperature:** 180°C/360°F

**Cooking Time:** 20-25 minutes

**Convection Fan:** ON

**Makes:** 4 Packets

### INGREDIENTS

- 1 package Banana leaves\*, cut into 8 x 30cm square pieces
- 2 boneless, skinless chicken breasts, cut into 2.5cm size pieces
- 1 red capsicum, trimmed and seeded, cut into 1.5cm cubes
- 1 cup fresh pineapple, peeled and cored, cut into 1.5cm cubes

### FOR MARINADE

#### INGREDIENTS

- 180ml coconut milk
- 2 tablespoons fish sauce
- 2 Kaffir lime leaves, cut into thin strands
- 1 green chilli, trimmed
- 3 garlic cloves, peeled and minced
- 2 tablespoons grated ginger
- 1 teaspoon Low sodium soy sauce
- 1 teaspoon ground coriander
- 1 lime, zested
- ½ cup fresh coriander, chopped
- ½ cup fresh basil, chopped

### FOR GARNISH

#### INGREDIENTS

- ¼ cup unsweetened shredded coconut, toasted (see below)
- 1 lime, quartered
- ½ cup fresh coriander, chopped
- ½ cup fresh basil, chopped

### FOR TOASTED COCONUT

#### METHOD

1. Evenly sprinkle unsweetened shredded coconut on the bottom of the Breville pizza pan.
2. Set the wire rack in the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to the TOAST function. Select #2 darkness setting and set the number of slices to #1. Press the START/CANCEL button to activate.
3. Once toasted, place in a bowl and set aside.

### FOR THE MARINADE

#### METHOD

1. Place ingredients for marinade in a Breville blender or food processor and process for 7-30 seconds until smooth.
2. Place the chicken, red pepper, and pineapple inside a large glass bowl and pour marinade over the chicken and mix to coat. Allow to sit for a few minutes or refrigerate up to 8 hours.

### MAKE THE POCKETS

#### METHOD

1. Place a square piece of banana leaf on a work surface. Spoon one quarter of the chicken mixture on the centre of the banana leaf. Fold sides over the mixture; then fold the ends. Secure with butcher's twine or a toothpick. Repeat with remaining leaves until you have four packets.
2. Set the wire rack in the bottom rack height position.
3. Place the packets onto the Breville roasting pan and turn the function dial until the indicator on the LCD screen points to the BAKE function. Set the temperature to 180°C / 360°F with convection turned on. Press START/CANCEL button to activate.
4. Bake for 20-25 minutes (or until the chicken is no longer pink inside).
5. When ready to serve, place the packets onto the serving plate. Using a knife, cut a slit in the centre of the packet. With your finger, push the sides of the packet together (towards the centre) to push up the filling.
6. Garnish with the toasted coconut, fresh basil and coriander.
7. Serve with a wedge or two of lime and Jasmine rice.

*\*Banana leaves are found in the fresh produce and frozen section of Asian grocery markets. This exotic fragrant mix of ingredients is baked inside banana leaf pouches. Parchment paper or foil can be used to make pouches if you cannot find banana leaves.*

**BAKED CRAB DIP****Function:** BAKE**Temperature:** 190°C/375°F**Cooking Time:** 20-25 minutes**Convection Fan:** OFF**Makes:** 2 cups**INGREDIENTS**

125g cream cheese, cut into cubes, room temperature  
 ½ cup mayonnaise  
 ½ cup shredded cheddar cheese  
 2 tablespoons lemon juice  
 ½ teaspoon Tabasco (Hot Chilli) sauce  
 1 teaspoon Worcestershire sauce  
 1 ½ cup crab meat (fresh or canned)  
 ¼ cup fresh basil leaves, chopped  
 2 green shallots, trimmed and finely sliced

**METHOD**

1. Beat the cream cheese in a medium sized bowl until smooth using Breville Electric Mixer. Add mayonnaise, cheddar cheese, lemon juice, hot sauce, and Worcestershire sauce. Gently fold in the crab, basil and shallots.
2. Turn the dip into a 4-cup baking dish.
3. Set the wire rack in the bottom rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to BAKE. Set the temperature to 190°C/375°F and the timer to 20 minutes. Press the START/CANCEL button to activate.
4. Bake the dip until it bubbles and the top is golden.

*Serve with crackers and an assortment of cold vegetables.*

**SPINACH AND CHEESE CANNELLONI****Function:** BAKE**Temperature:** 200°C/ 390°F**Cooking Time:** 30 minutes**Convection Fan:** ON**Yield:** 5 servings

3 tablespoons olive oil  
 1 small onion, finely chopped  
 2 garlic cloves, minced  
 300g fresh baby spinach  
 1 ¾ cups fresh ricotta  
 1 x 60g egg, lightly beaten  
 ½ cup fresh Italian\* parsley, chopped  
 90g sliced prosciutto (optional)  
 ¼ teaspoon salt  
 pinch ground black pepper  
 ½ cup freshly grated parmesan cheese  
 10 x (15cm x 10cm) fresh Lasange sheets  
 Extra butter, melted for greasing

**INGREDIENTS FOR BÉCHAMEL SAUCE (WHITE SAUCE)**

2 tablespoons unsalted butter  
 2 tablespoons unbleached all purpose flour  
 4 cups/1 litre milk  
 ¼ teaspoon salt  
 ¼ teaspoon ground black pepper  
 1/8 teaspoon freshly grated nutmeg  
 ½ cup Parmesan cheese, grated

**PREPARING FOR BECHAMEL SAUCE**

1. Heat butter in a heavy saucepot over medium-low heat. Add the flour to the butter and whisk together. Cook the “roux” for one minute.
2. Gradually add the milk to the roux, beating constantly. Bring the sauce to a boil.
3. Reduce heat to a simmer and cook for 5 more minutes, stirring constantly (the sauce will thicken). Remove from heat and whisk in salt, pepper, nutmeg and the cheese.
4. Strain the sauce using a fine sieve. Keep covered and set aside.

### PREPARING THE CANNELLONI

1. In a small frypan set over medium heat, heat the oil. Add onion and cook for five minutes, or until lightly browned. Add garlic and cook for another 30 seconds. Add baby spinach and stir until wilted.
2. Remove from heat and cool completely.
3. Combine spinach mixture, ricotta, egg, parsley, prosciutto, salt, pepper and all but remaining 2 tablespoons of Parmesan cheese. Set aside.
4. Bring a large pot of salted water to a boil. Gently drop 2 Lasange sheets into the boiling water stirring to separate. Cook for 2 minutes. Remove pasta using a slotted spoon and place directly into an ice-water bath to stop the cooking.
5. Remove from the bowl and lay flat onto kitchen towels.
6. Spread ½ cup of the ricotta filling alongside one short edge. Roll up to enclose the filling.
7. Repeat with remaining ingredients.
8. Butter the bottom of a 23x 33x 8cm (9x13x3 inch) baking dish and pour 1 cup bechamel sauce and evenly spread over the bottom of the dish. Arrange the cannelloni in a single layer and pour 2 cups of the bechamel sauce on top. Sprinkle with remaining grated parmesan cheese.
9. Cover tightly with foil.
10. Set the wire rack to the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to BAKE. Set the temperature to 200°C/390°F and timer to 30 minutes. Press the START/CANCEL button to activate.
11. Reheat the remaining bechamel sauce using a little more milk if necessary to thin it out. When serving cannelloni, drape with reserved heated bachamel sauce over the cannelloni. Serve immediately.

### CODDLED EGGS WITH SAUTEED MUSHROOMS AND SPINACH

**Function:** BAKE

**Temperature:** 160°C/ 320°F

**Cooking Time:** 18-20 minutes

**Convection Fan:** ON

**Makes:** 4 servings

#### INGREDIENTS

2 tablespoons unsalted butter  
 1 shallot, finely diced  
 1 cup mushrooms, finely sliced  
 1 cup loosely packed baby spinach  
 ¼ teaspoon salt  
 pinch ground black pepper  
 ¼ cup heavy cream  
 30g Gorgonzola cheese  
 4 x 60g eggs  
 Pinch grated nutmeg  
 2 tablespoons chopped chives

#### METHOD

1. In a medium frypan, melt the butter. Add shallots and saute 1 minute. Add mushrooms and cook until the water evaporates. Add spinach and cook until wilted. Season with salt and pepper. Set aside.
2. In a small sauce pan heat the cream and gorgonzola cheese, stirring until the cheese melts. Pour 1 tablespoon gorgonzola cream into 4 x ½ cup/125ml capacity ramekins. Divide the mushroom and spinach mixture amongst the ramekins and make a well using the back of a spoon. Crack one egg in each ramekin. Cover with the remaining gorgonzola cream.
3. Set the wire rack in the bottom rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to the BAKE function.
4. Set the temperature to 160°C/320°F with CONVECTION turned ON and set the timer to 25 minutes. Press the START/ CANCEL button to activate.
5. The coddled eggs are done when the whites are nearly set and the yolks are still soft.
6. Serve with a toasted slice of bread.

*\* Italian parsely, is also know as flat leaf parsley.*

## SAFFRON HALIBUT WITH TROPICAL SALSA

**Function:** BAKE

**Temperature:** 205°C/ 400°F

**Cooking Time:** 13 minutes (approximately)

**Convection Fan:** ON

**Makes:** 4 Servings

### INGREDIENTS

1 teaspoon salt  
 ½ teaspoon ground black pepper  
 1 teaspoon ground cumin  
 ½ teaspoon ground turmeric  
 Generous pinch saffron threads  
 ¼ teaspoon chilli powder  
 4 x 175g Halibut fillets\*  
 2 tablespoons light olive oil  
 1 lime, quartered

### TROPICAL SALSA

#### INGREDIENTS

1 cup pineapple, diced  
 ½ cup mango, diced  
 ½ cup papaya, diced  
 2 kiwi fruit, peeled and diced  
 1 avocado, peeled and coarsely chopped  
 ¼ cup coriander, finely chopped  
 ¼ cup red onion, peeled and finely diced  
 1 Jalapeno, seeded and finely chopped  
 Juice and zest of 1 lime  
 1 teaspoon honey  
 Salt and pepper to taste

#### METHOD

1. Combine the salt, pepper, cumin, turmeric, saffron threads, and chilli powder. Rub olive oil over the fillets, and sprinkle with the spice mixture. Gently rub the mixture into the flesh.
2. Lightly oil the bottom of the Breville roasting pan (or line with non stick baking paper). Place the fillets onto the roasting pan skin side down.

3. Set the wire rack to the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to the BAKE function.
4. Set the temperature to 205°C/ 400°F and the timer to 13 minutes. Turn convection fan ON and press the START/CANCEL button to activate.
5. After baking remove fillets from roasting pan and serve the Halibut with the quartered lime and 2 generous tablespoons of salsa (or more if desired).

### TROPICAL SALSA

#### METHOD

1. Combine all the salsa ingredients into a medium sized bowl. Toss together and season to taste with salt and pepper.

*\*Halibut fillets are not available use any other flat fish such as sole or flounder.*

## RIBS WITH ASIAN BARBECUE SAUCE

**Function:** BAKE

**Temperature:** 180°C/360°F

**Cooking Time:** 25 minutes

**Convection Fan:** ON

**Makes:** 2 racks of ribs

### INGREDIENTS

- 2 racks back ribs
- ⅓ cup Plum sauce
- ½ cup Hoisin sauce
- ¼ cup Low sodium soya sauce
- ¼ cup Oyster sauce
- ¼ cup honey
- 2 tablespoons ginger, grated
- 2 garlic cloves, minced and peeled
- 2 tablespoons sesame oil
- 2 tablespoons cider vinegar
- 1 tablespoon orange rind
- 1 teaspoon Tabasco Hot Pepper sauce (optional)

### METHOD

1. Bring a large pot of water to a boil. Prepare the ribs by trimming visible fat.
2. Remove the white membrane from the underside of the rack by pulling it from one side and tearing it off. To get a better grip, use a paper towel. Removing this membrane allows the marinade to penetrate through the meat. Repeat with second rack of ribs.
3. Once the water begins to boil, gently place the ribs into the boiling water. Turn the heat to medium/low and boil the ribs for 45 minutes. This process will draw out the fat.
4. Remove ribs from the water using a set of tongs, and rinse under cool running water. Cut the ribs into single or double-bones.
5. Place cooled ribs in a re-sealable plastic bag. Combine all of the remaining ingredients to make the marinade and pour ¾ of the marinade into the bag. Close the bag and rub the marinade around each rib. Refrigerate for at least 4 hours or up to 24 hours.
6. Remove the ribs from the plastic bag and discard marinade. Place the ribs on the grill rack inserted in the baking pan. Set the wire rack in the bottom rack height position and turn the function dial until the indicator on the LCD screen points to the BAKE setting.
7. Set the oven temperature at 180°C/360°F for 30 minutes. Press the START/CANCEL button to activate.
8. Ten minutes before the ribs are done, baste with remaining marinade.

## BANANAS WRAPPED IN FILO WITH CHOCOLATE SAUCE

**Function:** BAKE

**Temperature:** 180°C/ 360°F

**Cooking Time:** 20 minutes

**Convection Fan:** ON

**Makes:** 4 generous portions, or 8 smaller ones

### INGREDIENTS

- ¼ cup dried cherries
- 125g cream cheese, room temperature
- 2 tablespoons granulated sugar
- ½ teaspoon pure vanilla extract
- 8 sheets filo pastry
- ¼ cup unsalted butter, melted
- 90g semi-sweet chocolate, roughly chopped
- 4 small bananas

### CHOCOLATE SAUCE

#### INGREDIENTS

- ⅔ cup granulated sugar
- ½ cup cocoa powder
- 2 tablespoons strong espresso coffee or 1 teaspoon instant coffee granules
- ½ cup heavy cream

#### METHOD

1. Soak dried cherries in ½ cup hot water for 5 minutes. Squeeze the water out of the cherries. Set aside.
2. In a small bowl, beat together the cream cheese, sugar and vanilla together. Set aside.
3. Peel the bananas and cut each one in half lengthwise. Set aside.
4. Cut the 8 sheets of filo pastry in half and cover with a damp towel.

## ASSEMBLING THE FILO

### METHOD

1. Place one piece of the cut filo pastry onto a work surface and brush lightly with melted butter. Place another sheet of filo pastry on top and lightly brush with butter. Repeat until you have 4 layers.
2. Spread one quarter of the cream cheese in the centre of the pastry. Sprinkle one quarter of the chocolate and one quarter of the dried cherries over the cream cheese.
3. Place two banana slices side by side (lengthwise), on top of the filling. Fold edges inwards. Fold the front half over on top of the banana and tightly roll creating a rectangle package. Lightly brush the parcels with butter.
4. Position the wire rack on the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to the BAKE function. Set the temperature to 180°C/ 360°F with convection turned on and set the timer for 20 minutes. Press the START/CANCEL button to activate.
5. Bake until golden brown.
6. Meanwhile, make the chocolate sauce. Combine 1 cup water and sugar and bring to a boil stirring to dissolve the sugar. Boil for 5 minutes.
7. Reduce heat to medium and whisk in cocoa powder and espresso coffee until smooth. Add cream whisking to combine and cook until the sauce thickens, about 3 minutes.
8. Remove from heat and cool.
9. Remove the packets from the oven and transfer to a cooling rack. To serve, cut them diagonally, drizzled with chocolate sauce and a light dusting of icing sugar. Garnish with a few raspberries or toasted sliced hazelnuts.

## LEMON CHEESECAKE WITH FRESH BERRIES

**Function:** BAKE

**Temperature:** 180°C/360°F for cookie crumb crust and 170°C/340°F for the cheesecake

**Cooking Time:** 7 minutes for crumb crust and 55 minutes for the cheesecake

**Convection Fan:** OFF

**Makes:** One x 20cm round cheesecake

### INGREDIENTS

1½ cups dry vanilla cookie crumbs or graham wafer crumbs

3 tablespoons melted butter, plus extra for greasing

750g cream cheese, room temperature

¾ cup granulated sugar

3 x 60g eggs, separated

2 tablespoons lemon zest

2 tablespoons lemon juice

1 cup sour cream

### BERRY TOPPING

#### INGREDIENTS

1 cup each fresh strawberries, blueberries, raspberries

3 tablespoons sugar

1 tablespoon lemon juice

#### METHOD

- Grease the bottom and sides of a 20cm round spring form pan. Combine cookie crumbs and melted butter and press onto the bottom and a third up the sides of the pan.
- Set the wire rack in the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to the BAKE function and set the temperature to 180°C/360°F. Set the timer to 7 minutes with convection turned OFF. Press the START/CANCEL button to activate.
- Cool completely before adding the cream cheese filling.
- Using a Breville food processor or mixer, beat the cream cheese first until smooth, slowly add sugar and beat until creamy. Scrape sides of bowl and blades or beaters and add egg yolks one at a time. Scrape again to ensure a smooth texture is achieved without overbeating. Add lemon zest and lemon juice and mix to combine. Add sour cream.
- In a separate bowl, beat the egg whites until stiff peaks form. Gently fold in one third the egg whites into the cream cheese to lighten the mixture. Add the rest of the egg whites folding gently taking care not to deflate the bubbles. Turn the mixture into the cooled round pan.
- With the rack positioned at the bottom of the oven, turn the function dial until the indicator on the LCD screen points to the BAKE function. Ensure convection fan is off. Set the temperature to 170°C/340°F and the timer to 55 minutes. Press the START/CANCEL button to activate and bake the cheesecake for the allotted time or until it is set, but still wobbly in the centre.
- Remove the cheesecake from the oven and allow to completely cool on a wire rack before refrigerating for at least 6 hours.
- For a simple topping combine strawberries, blueberries and raspberries, sugar and lemon juice in a small bowl. Toss to coat and let sit 10 minutes.
- Slice the cheesecake and mound 3 tablespoons of the berries on the top.



## BITTERSWEET CHOCOLATE CRÈME BRÛLÉE

**Function:** BAKE

**Temperature:** 170°C/340°F

**Cooking Time:** 40 to 45 minutes

**Convection Fan:** OFF

**Makes:** 6 Servings

### INGREDIENTS

2 cups/500 ml heavy cream

90g bittersweet chocolate, chopped

4 x 60g eggs, separated

3 tablespoons granulated sugar

1 teaspoon pure vanilla extract

2 tablespoons sugar for Brulee

### METHOD

- In a sauce pot, heat the cream until bubbles begin to form. Remove from heat and add the chocolate, stirring to melt.
- In a separate bowl, whisk together the egg yolks and sugar using a Breville Electric Mixer until the mixture turns a thick creamy pale yellow, about 5 minutes. With one laddle at a time, slow dribble the hot cream into the egg yolk mixture whisking constantly. Strain the mixture into a clean bowl. Stir yolk mixture, whisking constantly.
- Divide the custard amongst (6 x 125 ml capacity) ramekins.
- Place the ramekins inside a 30x20x8cm dish. Pour enough boiling water into the dish to fill  $\frac{2}{3}$  up the sides of the ramekins.
- Cover loosely with foil or non-stick baking paper. Set the wire rack in the bottom rack height position. Carefully place the pan in oven. Turn the function dial until the indicator on the LCD screen points to the BAKE function. Turn the convection fan OFF. Set the temperature to 170°C/340°F and press START/CANCEL button to activate.
- Bake approximately 40 to 45 minutes or until the custards are set, but still wobbly in the centre. As they cool the custards will firm up.
- Refrigerate at least 4 hours. Wrapped in plastic the Creme Brulees can be refrigerated for up to 3 days.
- When ready to serve, sprinkle 1 teaspoon of sugar on top of each Creme Brulee.
- Using a kitchen blow torch, slowly move the flame over the sugar from side to side until the sugar begins to melt and takes on a caramel colour. Serve immediately.

## APPLE PIE

**Function: BAKE****Temperature: 180°C/360°F****Cooking time: 45 minutes****Convection Fan: ON****Makes: 1 x 20cm round pie**

## INGREDIENTS

2 ready rolled shortcrust pastry sheets  
 800g/4 medium granny smith apples, peeled,  
 cored and thinly sliced  
 2 tablespoons plain flour  
 60g/¼ cup raw sugar  
 1 teaspoon mixed spice  
 1 x 60 egg, separated  
 1 tablespoon raw sugar  
 1 x 300ml double thick cream, to dollop

## METHOD

- Line a pie tin (20 cm round x 5cm deep) with a pastry sheet. Trim the excess dough from edges.
- Gently combine the apples, flour, sugar and spice in a bowl.
- Place the apple mixture into the prepared pie crust and cover with the second sheet for shortcrust pastry. Trim excess pastry and pinch the pie crust edges together to make decorative pattern. Cut 4 slits in the shape of a cross in the centre of the pie top.
- Brush with 1 egg yolk mixed with 1 tablespoon water and glaze the top of pastry. Sprinkle with raw sugar.
- Set the wire rack in the bottom rack height position. Carefully place the pie in oven. Turn the function dial until the indicator on the LCD screen points to the BAKE function. Turn the convection fan ON. Set the temperature to 180°C/360°F and press START/CANCEL button to activate.
- Bake approximately 40-45 minutes or until pastry is golden brown and the apple is tender (test with a skewer through the slit in the top crust).
- Allow pie to slightly cool before serving warm in wedges with a dollop of cream or ice cream.

## CHOCOLATE WALNUT BROWNIES

**Function: BAKE****Temperature: 180°C/360°F****Cooking time: 40 minutes****Convection Fan: ON****Makes: 24**

## INGREDIENTS

150g/1 cup self raising flour  
 150g/1 cup cocoa powder  
 250g/1 cup caster sugar  
 250g butter, melted  
 4 x 60g eggs, lightly beaten  
 1 teaspoon vanilla essence  
 250g/1½ cups dark chocolate bits  
 125g/1 cup walnut pieces  
 Icing sugar, to dust

## METHOD

- Grease a 28x18x3cm baking tin and lined with baking paper.
- Sift flour and cocoa together then stir in sugar. Add butter, eggs and vanilla and beaten until smooth using a Breville electric mixer. Fold in the chocolate bits and walnuts. Pour batter into the prepared tin.
- Set the wire rack in the bottom rack height position. Carefully place the tin in oven. Turn the function dial until the indicator on the LCD screen points to the BAKE function. Turn the convection fan ON. Set the temperature to 180°C/360°F and press START/CANCEL button to activate.
- Bake approximately 35-40 minutes or until skewer comes out clean. Leave in tin to cool for approximately 10 minutes. Remove from tin and cool on wire rack.
- Cut into 24 squares and dust with icing sugar.

## LEMON SQUARES

**Function:** BAKE

**Temperature:** 180°C/360°F

**Cooking time:** 50 minutes

**Convection Fan:** ON

**Makes:** 18

### INGREDIENTS

150g butter, cubed and at room temperature

75g/½ cup caster sugar

150g/ 1 cup plain flour

2 teaspoons grated lemon rind

### LEMON TOPPING

#### INGREDIENTS

4 x 60g eggs, lightly beaten

250g/1 cup caster sugar

60ml/¼ cup lemon juice

30g/¼ cup plain flour

½ teaspoon baking powder

Icing sugar, for sprinkling

#### METHOD

1. Cream butter and sugar using a Breville mixer until pale and creamy. Fold in flour and lemon rind using a large metal spoon. Press mixture into 28x18x3 cm baking pan, lined with baking paper.
2. Set the wire rack in the bottom rack height position. Carefully place the pan in oven. Turn the function dial until the indicator on the LCD screen points to the BAKE function. Turn the convection fan ON.
3. Set the temperature to 180°C /360°F and press START/CANCEL button to activate. Bake approximately 20-25 minutes or until golden brown and firm to touch. Remove from oven and set aside and cool slightly.
4. In a medium bowl beat eggs and sugar using a Breville mixer until thick and creamy. Stir in lemon juice, flour and baking powder and lightly whisk together until well combined.
5. Pour lemon topping mixture over the prepared base. Leave the wire rack in the bottom rack height position. Carefully place the pan in the oven. Turn the function dial until the indicator on the LCD screen points to the BAKE function. Turn the convection fan ON.
6. Set the temperature to 180°C /360°F and press START/CANCEL button to activate. Bake approximately 20-25 minutes or until golden brown and just firm to touch. Remove from oven and set aside and cool slightly in the pan.
7. Dust generously with icing sugar, cut into squares.

## ROASTED TOMATO HALVES

**Function:** ROAST

**Temperature:** 170°C/340°F

**Cooking Time:** 30 minutes

**Convection Fan:** ON

**Makes:** 4 cups (approximately)

## INGREDIENTS

- 1 kg ripe roma tomatoes
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons olive oil
- 3 garlic cloves, sliced

## METHOD

1. Cut the Roma tomatoes in half lengthwise. Discard seeds and liquid. Place tomatoes cut side up onto the Breville baking pan.
2. Drizzle with olive oil, season with salt and pepper and dot with sliced garlic.
3. Insert the wire rack into the bottom rack height position and turn the FUNCTION dial until the indicator on the LCD screen points to the ROAST function.
4. Adjust the temperature to 170°C/340°F. Set the timer at 25 minutes. Activate the convection and press the START/CANCEL button.
5. Roast for the time indicated or until the tomatoes soften.

## RATATOUILLE GRATIN

**Function:** ROAST and BAKE

**Temperature:** 205°C/400°F and

180°C/360°F

**Cooking Time:** 50 minutes

**Convection Fan:** ON

**Makes:** 6 to 8 servings

## INGREDIENTS

- ¼ cup olive oil
- 3 baby eggplants, cut in 2cm cubes
- 500g roma tomatoes
- 1 large brown onion, thinly sliced
- 1 large red capsicum, cored, seeded and thinly sliced
- 2 small zucchini, thinly sliced
- 2 garlic cloves, peeled and thinly sliced
- ½ teaspoon Herbes de Provence \*
- 1 cup fresh basil leaves, chopped
- 1 teaspoon salt
- ½ teaspoon ground black pepper

## METHOD

1. In the Breville roasting pan, combine 2 tablespoons olive oil and diced eggplant. Toss to coat.
2. Set the wire rack to the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to the ROAST function.
3. Set the temperature to 205°C/ 400°F and the timer to 20 minutes. Turn convection on and press the START/CANCEL button to activate.
4. Roast the eggplants for 20 minutes, turning occasionally. Set aside.

## GRATIN FOR RATATOUILLE

## INGREDIENTS

- ¼ cup fresh bread crumbs
- 2 tablespoons Parmesan cheese, freshly grated
- 2 tablespoons fresh basil, chopped
- ¼ teaspoon salt
- pinch ground black pepper
- 1 tablespoon olive oil

## METHOD

1. In a small bowl, combine bread crumbs, cheese, fresh basil, salt, pepper and olive oil. Mix together using a fork. Set aside.
2. Meanwhile, thinly slice two tomatoes and set aside. Chop remaining tomatoes and set aside. In a small frypan, heat 1 tablespoon olive oil, add onion and cook for 5 minutes. Add capsicum, sliced zucchini, garlic, herbes de Provence and cook for an additional 5 minutes. Add the chopped tomatoes and cook until juices are beginning to evaporate.
3. Remove from the heat. Add roasted eggplant, basil, salt and pepper. Place the vegetables inside a 33x23x8cm (13 x 9 x 3 inch) heat proof dish. Press firmly using the back of a wooden spoon.
4. Arrange sliced tomatoes on top, overlapping slightly. Sprinkle with "Gratin" (bread crumb mixture). Turn the function dial until the indicator on the LCD screen points to the BAKE function. Set the temperature to 180°C/360°F with CONVECTION turned on and set the timer for 30 minutes. Press the START/CANCEL button to activate.
5. Bake until the cheese is melted and the top is golden and crispy.

\* *Herbes De Provence*; fresh or dried herbs used mainly in southern French cuisines. Combinations; thyme, lavender, savory, rosemary, marjoram, basil, sage, fennel or oregano. Usually available in the dried herb section of supermarkets.

## TIP

This dish is even better the next day. Use the re-heat setting to warm through.

## ROASTED BUTTERNUT SQUASH SOUP

**Function:** ROAST

**Temperature:** 205°C/ 400°F

**Cooking Time:** 30 minutes

**Convection Fan:** ON

**Makes:** 1.5 litres

## INGREDIENTS

750g butternut squash, peeled and cut into 2cm cubes  
 1 apple, peeled and chopped in 2cm cubes  
 1 small brown onion, chopped  
 4 sprigs fresh thyme  
 2 tablespoons olive oil  
 1 leek  
 2 tablespoons unsalted butter  
 2 teaspoons ground curry powder  
 ½ teaspoon salt  
 ¼ teaspoon ground black pepper  
 1 cup/250 ml Apple cider  
 4 cups/1 litre chicken stock  
 1 cup/250 ml sour cream  
 Toasted pumpkin seeds, (Page 56) or spiced croutons (Page 56)

## METHOD

1. In a large bowl toss cubed butternut squash, apple, onion and fresh thyme in olive oil to coat.
2. Place the ingredients into the Breville roasting pan. Set the wire rack to the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to the ROAST function. Set the temperature to 205°C/400°F and the timer to 30 minutes. Press START/CANCEL to activate. After roasting, remove pan from oven and set aside.
3. In the meantime, using only the white part of the leek, slice it in half lengthwise. Rinse under cold running water to clean off any dirt that may be trapped in between the layers. Slice into 1 cm slices.

## ROAST

- In a medium stockpot, on low-medium heat, melt butter until it becomes foamy. Add the sliced leek and cook until softened, about 7 minutes. Add the curry powder, salt and pepper and continue to cook for 1 minute. Add the prepared roasted butternut squash mixture to the stockpot and mix to coat with the spices.
- Deglaze with apple cider, scraping the bottom of the pot to release any stuck on bits. Add stock and bring to a boil. Turn down to a simmer and cook for 20 minutes with the lid on. Allow the soup to cool before pureeing using a Breville blender or food processor.
- Divide amongst bowls and garnish with a dollop of sour cream. Sprinkle 1 tablespoon of Toasted Pumpkin Seeds (page 56) or Spiced Croutons (page 56) per serving.
- After 20 minutes turn the temperature down to 170°C/340°F and roast for 1 hour and 20 minutes, or until a meat thermometer inserted into the thickest part of the meat (not near the bone) registers your preferred doneness. (Please see NOTE).
- Remove the roast and tent with foil. Allow the roast to rest for 20 minutes before carving.

### BEEF RIB ROAST

**Function: ROAST**

**Temperature: 220°C/425°F for 20 minutes and 170°C/340°F for 1 hour 20 minutes**  
**Cooking Time: 1 hour 40 minutes (approximately)**

**Convection Fan: ON**

**Makes: 6 servings**

#### INGREDIENTS

1.8 kg Beef rib roast

#### METHOD

- Place the Rib Roast bone side down onto the Breville grill rack inserted in the Breville baking pan (to catch the drippings).
- Set the wire rack in the bottom rack height position. Turn the function dial until the LCD indicator points to ROAST and set the temperature to 220°C/425°F and the timer for 20 minutes. Press the START/ CANCEL button to activate.

#### NOTE

To reach the desired doneness of a roast, it is best to remove the roast from the BREVILLE SMART OVEN™ when the internal temperature is 6°C/10°F below the desired temperature reading. The roast will continue cooking. The term is called “carry-over cooking”. The internal temperature will continue to rise and cook the interior part of the meat. It is also extremely important to allow the roast to rest at least 20 minutes prior to carving. This allows the roast to relax and hold in its juices.

### HERBED LEG OF LAMB

**Function: ROAST**

**Temperature: 220°C/425°F for 20 minutes and 170°C/340°F for 1 hour 20 minutes**  
**Cooking Time: 1 hour 40 minutes (approximately)**

**Convection Fan: ON**

**Makes: 6 to 8 servings**

#### INGREDIENTS

4 garlic cloves, chopped  
2 teaspoons salt  
1 teaspoon ground black pepper  
3 tablespoons Dijon mustard  
¼ cup fresh rosemary, loosely packed  
3 tablespoons fresh oregano  
3 tablespoons fresh parsley  
2 tablespoons honey  
¼ cup olive oil  
1.8 kg Leg of lamb

## ROAST

### METHOD

1. In a Breville blender or food processor, pulse together garlic, salt, pepper, Dijon mustard, rosemary, oregano, parsley and honey. Keep blending while you drizzle in olive oil. Place the lamb onto a large glass dish and pour the marinade over the lamb. Be sure to completely coat the lamb. Cover with plastic wrap and marinade at least 4 hours or up to 24 hours.
2. Place the lamb on the Breville grill rack in the Breville baking pan to catch the drippings.
3. Set the wire rack in the bottom rack height position and turn the function dial until the indicator on the LCD screen points to the ROAST function. Set the temperature to 220°C/425°F and set the timer for 20 minutes. Press START/ CANCEL button to activate.
4. After 20 minutes turn the temperature down to 170°C/340°F and roast for 1 hour and 20 minutes, or until a meat thermometer inserted into the thickest part of the meat (not near the bone) registers your preferred doneness.
5. Remove the roast and tent with foil. Allow to rest for 20 minutes before carving.

### NOTE

To reach the desired doneness of a roast, it is best to remove the roast from the BREVILLE SMART OVEN™ when the internal temperature is 6°C/10°F below the desired temperature reading. The roast will continue cooking. The term is called “carry-over cooking”. The internal temperature will continue to rise and cook the interior part of the meat. It is also extremely important to allow the roast to rest at least 20 minutes prior to carving. This allows the roast to relax and hold in its juices.

### FLATTENED CORNISH HENS

**Function: ROAST**

**Temperature: 190°C/ 375°F**

**Cooking Time: 35 minutes**

**Convection Fan: ON**

**Makes: 4 servings**

### INGREDIENTS

- 2 Cornish hens or 1.5 kg chicken (2 small ones)
- 2 tablespoons butter, melted
- 2 teaspoons salt
- ½ teaspoon ground black pepper
- 1 lemon or ruby red grapefruit, cut into wedges

### BONING CORNISH HENS

Ask your butcher to bone the Cornish hens or, follow these easy steps on how to remove the breast bone and rib cage of the Cornish hen or Chicken.

### METHOD

1. On a clean cutting board, hold the Cornish hen up by the tail. Using a sharp kitchen knife or kitchen shears, cut through the bones, all the way to the neck. Split the hen open. Cut off the back bone. Run the boning knife between the rib cage and flesh to free the rib cage.
2. Next, remove the wish bone around the neck either by using your fingers, or scrape the bone with the knife. The bones in the thighs will remain intact. Discard or save the bones for another use. Repeat with the other hen.

## ROASTING CORNISH HENS

## METHOD

1. Rub melted butter all over the hen. Lightly grease the drip tray and insert the roasting pan to catch the drippings. Season the hens with salt and pepper. Place skin side up.
2. Set the wire rack in the bottom height position. Turn the function dial until the indicator on the LCD screen points to the ROAST function.
3. Set the temperature to 190°C/ 375°F with convection turned on. Set the timer for 30 minutes. Press the START/CANCEL button to activate.
4. Roast the chicken for 30 minutes or until a meat thermometer inserted into the thickest part of the thigh (not near the bone) registers 76°C/170°F.
5. For a crispier skin, brush 2 tablespoons of melted butter on the skin and broil at 205°C/ 400°F for 1-2 minutes, taking care not to burn the skin.

*Serve with wedges of lemon, ruby red grapefruit and pan drippings.*

## TIP

**Cornish hens have a prominent breast and good covering of meat. Originated in Cornwall but bred mainly in USA, available in gourmet butchers or Deli's. If not available use 2 x small chickens.**

## TANDOORI CHICKEN

**Function: ROAST**

**Temperature: 190°C/375°F**

**Cooking Time: 35 minutes**

**Convection Fan: ON**

**Makes: 6 servings**

## INGREDIENTS

- 1 cup Balkan style yogurt\*
- 2 lemons, juiced
- 1 tablespoon ginger, freshly grated
- 1 tablespoon minced garlic
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 2 teaspoons Garam masala
- 1 ½ teaspoons salt
- ½ teaspoon ground black pepper
- 1 teaspoon ground paprika
- ½ teaspoon ground cayenne
- 2 tablespoons honey
- 10-12 Bone-in skinless chicken thighs

## METHOD

1. In a medium sized bowl, combine yogurt, lemon juice, ginger, garlic, coriander, cumin, garam masala, salt, black pepper, paprika, cayenne and honey.
2. Cut three diagonal slits on each thigh cutting nearly to the bone. Pour the marinade into a re-sealable plastic bag.
3. Place the chicken thighs into the bag and coat with the marinade. Refrigerate at least 2 hours or up to 12 hours.
4. Place the chicken onto the grill rack inserted into the Breville baking pan to catch drippings.
5. Set the wire rack in the bottom rack height position. Turn the function dial until the indicator on the LCD screen points to the ROAST function.
6. Set the temperature to 190°C/375°F with convection turned on. Set the timer for 35 minutes. Press the START/ CANCEL button to activate.



## ROAST

7. Roast the chicken for 35 minutes or until a meat thermometer registers 76°C/170°F when inserted into the deepest part of the chicken thigh.
8. Tandoori Chicken can be enjoyed on its own with steamed basmati rice, or use the Tandoori Chicken in the Tikka Masala (Butter Chicken Sauce) recipe below.

### TIP

Balkan style yoghurt is available in most Turkish grocers however if not available use thick plain style natural yoghurt.

## TIKKA MASALA (BUTTER CHICKEN)

### INGREDIENTS

- 1 portion of Roasted Tomato Halves (Page 68)
- 2 tablespoons unsalted butter
- 1 onion, finely diced
- 2 garlic cloves, peeled and minced
- 2cm piece of fresh ginger, peeled and grated
- 2 teaspoons ground paprika
- 3 tablespoons ground cumin
- Pinch cayenne pepper (optional)
- 1 ½ tablespoons ground Garam masala
- 1 tablespoon ground granulated sugar
- 2 teaspoons salt
- ½ teaspoon ground black pepper
- ¾ cup heavy cream
- ¼ cup ground cashews (optional)
- ½ cup fresh coriander, finely chopped (optional)
- 10-12 Tandoori Chicken Thighs (Page 72), bones removed

### METHOD

1. Make 1 portion of the Roasted Tomato Halves (Page 68). When cool enough to handle, remove the skin. Place the flesh and juices into a Breville blender or food processor and process until smooth. Use 3½ cups of the puree tomatoes. Set aside.

2. In a large sauce pan on medium heat, melt the butter. Add onions when the butter becomes foamy, cooking the onion until it takes on a golden colour.
3. Add garlic and ginger and continue to cook for 1 minute stirring occasionally. Add the spices: paprika, cumin, cayenne pepper, and garam masala stirring for 30 seconds or until the spices begin to darken.
4. Add tomato sauce, sugar, salt and pepper and bring the sauce to a boil.
5. Turn the heat down to a low simmer and continue cooking for 15 minutes. Add the cream and ground cashews (optional) and cook for an additional 5 minutes stirring occasionally.
6. Cut Tandoori Chicken into large pieces and put them into the sauce and cook for 10 minutes occasionally stirring gently.

*Serve the Tikka Masala (Butter Chicken) over fragrant steamed basmati rice decorated with freshly chopped coriander.*

## TOMATO SAUCE FOR PIZZA

**Makes: 4 cups (approximately)**

### INGREDIENTS

- 1 Portion Roasted Tomato Halves (Page 68)
- 2 tablespoons olive oil
- 1 garlic clove, minced
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- ¼ cup fresh basil leaves, chopped

### METHOD

1. Follow the recipe for the Roasted Tomato Halves (Page 68). Peel and discard the skin of the roasted tomatoes. Place tomatoes and all the juices in a Breville blender or food processor and puree until smooth.
2. Heat a medium saucepan with the olive oil. Add garlic and cook for 30 seconds. Add the tomato puree and bring the sauce to a boil. Turn the sauce down to a simmer and season with salt and pepper.
3. Add fresh basil and continue cooking for 5 minutes.
4. Cool the sauce prior to using for the pizza recipes that follow.

## PIZZA DOUGH

**Makes: Two 30cm pizza dough's**

### INGREDIENTS

- 1 teaspoon honey
- 1 ¾ teaspoons quick rise instant yeast
- 2 cups unbleached all purpose flour
- 3 tablespoons Yellow cornmeal (optional)
- 1 teaspoon salt
- 1 teaspoon olive, for greasing

### METHOD

1. In a small bowl, dissolve the honey in ¾ cup warm water. Sprinkle the yeast on top of the honey water mixture and let stand for 3 minutes.
2. In a medium bowl, mix together the flour, cornmeal (if using) and salt. Pour the water/yeast mixture into the flour and mix to form a ball. Transfer the contents onto a working surface and knead the dough for approximately 7 to 10 minutes or until you have formed a smooth and elastic dough.
3. Grease the bottom and sides of a clean medium size bowl with olive oil.
4. Place the ball inside the bowl; turn it over to grease the underside. Cover the bowl lightly with plastic wrap and set aside. Allow the dough to rise approximately 30 minutes.
5. When the dough is proofed, divide it in half. Stretch the dough to fit the Breville non-stick pizza pan and top with your favourite toppings.
6. To bake the pizza turn the function dial until the indicator on the LCD screen points to PIZZA function.
7. De-select the FROZEN setting. Bake the pizza for the default temperature time (210°C, 15 mins).

### TIP

For a crispier crust, add one more minute.

**MARGHERITA****INGREDIENTS**

½ cup Tomato Sauce (Page 66)  
 ¾ cup bocconcini cheese, torn  
 Fresh basil and fresh oregano leaves  
 1 teaspoon olive oil

**METHOD**

1. Spread tomato sauce on the pizza dough, decorate with Bocconcini, basil and oregano and drizzle with olive oil.
2. Bake using the default PIZZA setting, de-select the FROZEN and CONVECTION settings and press START/CANCEL to activate.

**MODA****INGREDIENTS**

½ cup Tomato Sauce (Page 74)  
 Fresh basil leaves  
 ½ cup mozzarella cheese, shredded  
 ½ cup crumbled goat cheese  
 ½ cup Balsamic Caramelized Onions (Page 55)  
 ¼ cup black olives, pitted  
 10 cherry tomato halves (seeded and water removed) or Roasted Yellow Capsicum (Page 54), diced  
 ½ cup Roasted Chicken Breast, sliced (Page 55)

**METHOD**

1. Spread tomato sauce on the pizza dough and decorate with basil, cheeses, onion, olives, tomato or capsicum and chicken slices.
2. Bake using the default PIZZA setting (210°C, 15 mins), de-select the FROZEN setting and press START/CANCEL to activate.

**PARMA-ZOLA****INGREDIENTS**

1 tablespoon olive oil  
 ¼ cup Artichoke puree\*  
 3 slices Prosciutto Di Parma, torn  
 ½ cup sundried tomatoes, thinly sliced  
 125g Gorgonzola cheese, crumbled  
 ½ cup walnuts, roughly chopped  
 2 tablespoons basil oil, (optional for serving)

**METHOD**

1. Drizzle olive oil on the rolled pizza dough. Spread artichoke puree and top Prosciutto Di Parma, sundried tomatoes and dot with Gorgonzola cheese and walnuts.
2. Bake using the default PIZZA setting (210°C, 15 mins), de-select the FROZEN setting and press START/CANCEL to activate. After baked, drizzle with basil oil (optional).

*\* Artichoke puree is available at gourmet deli's and some supermarkets. However, it is easy to make artichoke puree; process 1 can or jar pickled artichokes using a Breville Food processor.*

**TROPPO PICANTE****INGREDIENTS**

¾ cup Tomato Sauce (Page 74)  
 5 slices hot soppressata salami, thinly sliced  
 ½ cup green olives  
 ½ cup hot peppers (such as jalapeno)  
 125g smoked mozzarella cheese, sliced.  
 1 tablespoon Chilli oil, optional for serving

**METHOD**

1. Spread tomato sauce on the dough. Decorate with salami, green olives, hot peppers, and mozzarella.
2. Bake using the default PIZZA setting (210°C, 15 mins), de-select the FROZEN setting and press START/CANCEL to activate.
3. After baking, if desired, serve with a drizzle of hot oil.

**TRE-FUNGI****INGREDIENTS**

¾ cup Tomato Sauce for pizza (Page 70)  
250g mixed mushrooms (such as button, oyster, portobello), sliced  
40g butter, cubed  
2 cloves garlic, sliced  
Fresh rosemary and thyme, roughly chopped  
Salt and pepper  
125g mozzarella, shredded

**METHOD**

1. Saute mushrooms in butter with garlic in a medium frypan over low heat. Add freshly chopped rosemary and thyme. Season with salt and pepper and allow to cool before spreading on the pizza. Top with mozzarella.
2. Bake using the default PIZZA setting (210°C, 15 mins), de-select the FROZEN setting and press START/CANCEL to activate.

**AL SALMONE****INGREDIENTS**

¼ of a small red onion, thinly sliced  
1 tablespoon capers  
2 tablespoons olive oil  
½ tablespoon white balsamic vinegar  
Salt and pepper  
1 tablespoon olive oil for brushing  
125g smoked salmon, thinly sliced  
Fresh dill to garnish

**METHOD**

1. In a small bowl, combine red onion, capers, olive oil, vinegar, season with salt and pepper and toss to coat.
2. Spread the pizza dough on the pizza pan. Brush with olive oil and bake using the default PIZZA setting (210°C, 15 mins), de-select the FROZEN setting and press START/CANCEL to activate.
3. Remove pizza from oven and blanket with smoked salmon, and decorate with onion mixture. Garnish with fresh dill. Serve immediately.

**DESSERT PIZZAS****BANANA CHOCOLATE****INGREDIENTS**

40g butter, melted  
1 tablespoon sugar  
½ teaspoon ground cinnamon  
2 bananas, peeled and thinly sliced  
100g dark or milk chocolate, melted

**METHOD**

1. Brush melted butter on the pizza dough and sprinkle with sugar and cinnamon. Bake using the default PIZZA setting (210°C, 15 mins), de-select the FROZEN setting and press START/CANCEL to activate. Remove cooked crust from the oven and top with sliced bananas, drizzle with melted chocolate.
2. If desired, serve with vanilla ice cream.

**CARAMELIZED PEAR WITH WALNUT****INGREDIENTS**

40g butter, melted, for brushing  
2 tablespoons sugar  
2 pears, peeled, cored and thinly sliced  
20g butter, cubed  
1 tablespoon sugar  
½ cup mascarpone  
1 tablespoon honey  
½ cup walnuts, roughly chopped and toasted

**METHOD**

1. Brush melted butter on the pizza dough and sprinkle 1 tablespoon sugar. Bake using the default PIZZA setting (210°C, 15 mins), de-select the FROZEN setting and press START/CANCEL to activate.
2. Saute sliced pears in butter and 1 tablespoon sugar until caramelized. Set aside. Keep warm.
3. Remove cooked pizza crust from the oven and spread mascarpone cheese sweetened with honey. Top pizza with caramelized pears and toasted walnuts.

*Serve immediately.*

**TRIPLE CHOCOLATE CHIP COOKIES**

**Function:** COOKIE

**Temperature:** 180°C/360°F

**Cooking Time:** 9 minutes

**Convection Fan:** ON

**Makes:** 36 cookies

**INGREDIENTS**

- 1/3 cup granulated sugar
- 1/4 cup brown sugar
- 3/4 cup unsalted butter, softened
- 1 x 60g egg
- 1 teaspoons pure vanilla extract
- 60g bittersweet chocolate, melted
- 1 3/4 cups unbleached flour
- 3/4 teaspoon baking soda
- 2 teaspoons cornstarch
- 3/4 teaspoon salt
- 1 cup semi-sweet chocolate chips
- 1 cup milk chocolate chips

**METHOD**

1. In a large bowl, cream together the granulated sugar, brown sugar and unsalted butter using a Breville Mixer. Beat in the egg.
2. Add vanilla and melted chocolate and mix until combined. In a medium bowl, sift together the flour, baking soda, cornstarch and salt.
3. Add the dry ingredients and chocolate chips to the creamed butter mixture. Using a wooden spoon or rubber spatula, mix the ingredients until just combined.
4. Drop by tablespoon onto the Breville non-stick pizza pan, spacing the cookies about 2 inches apart.
5. Position the rack in the middle rack height position. Turn the function dial until the indicator on the LCD screen points to the COOKIE function. Set the temperature to 180 °C/360 °F and the timer to 9 minutes. Press the START/CANCEL button to activate.

6. Allow cookies to cool on the pizza pan for 1 minute then remove with a nylon spatula and transfer to a cooling rack.

**NOTE**

Bake an additional minute for crispier cookies.

**TIP**

Use a medium sized ice cream scoop to portion the cookies evenly onto a cookie sheet lined with non stick baking paper. Freeze the cookie dough balls until firm, and then store them in a re-sealable plastic bag. Bake using the default cookie setting with convection and frozen setting turned on.

**ANZAC BISCUITS**

**Function:** COOKIE

**Temperature:** 180°C/360°F

**Cooking Time:** 9 minutes

**Convection Fan:** ON

**Makes:** 16 cookies

**INGREDIENTS**

75g/½ cup plain flour

60g/¼ cup brown sugar

75g/¾ cup desiccated coconut

75g/¾ cup rolled oats

75g butter, chopped

2 tablespoons golden syrup

½ teaspoon bicarbonate of soda

2 tablespoons boiling water

**METHOD**

1. In a large bowl combine flour, sugar, coconut and oats.
2. Melt butter and golden syrup in a small saucepan over gently heat.
3. Dissolve soda in boiling water and add to the butter mixture.
4. Stir butter mixture into the dry ingredients until just combined.
5. Place tablespoons onto the Breville non-stick pizza pan lined with baking paper, spacing the cookies about 2 inches apart.
6. Position the rack in the middle rack height position. Turn the function dial until the indicator on the LCD screen points to the COOKIE function. Set the temperature to 180°C/350°F and the timer to 15 minutes. Press the START/CANCEL button to activate.
7. Allow cookies to cool on the pizza pan for 1 minute then remove with a nylon spatula and transfer to a cooling rack.

**NOTE**

Bake an additional minute for crispier cookies.

**PEANUT BUTTER COOKIES**

**Function:** COOKIE

**Temperature:** 180°C/360°F

**Cooking Time:** 9 minutes

**Convection Fan:** ON

**Makes:** 30 cookies

**INGREDIENTS**

125g butter, at room temperature

125g/½ cup caster sugar

1 teaspoon vanilla essence

125g crunchy peanut butter

1 x 60g egg

175g plain flour

2 teaspoons baking powder

75g peanuts, chopped

**METHOD**

1. In a large bowl using a Breville mixer, cream together butter and sugar until light and fluffy. Add vanilla and peanut butter and mix well.
2. Gradually add the egg, beating well and add flour and baking powder and mix well. Stir in the chopped nuts.
3. Roll tablespoons of dough to form smooth balls. And place onto the Breville non-stick pizza pan lined with baking paper, spacing the cookies about 2 inches apart.
4. Position the rack in the middle rack height position. Turn the function dial until the indicator on the LCD screen points to the COOKIE function. Set the temperature to 180°C/360°F and the timer to 12-15 minutes. Press the START/CANCEL button to activate.
5. Allow cookies to cool on the pizza pan for 1 minute then remove with a nylon spatula and transfer to a cooling rack.

**NOTE**

Bake an additional minute for crispier cookies.

# Breville

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